



Perfect Picnic Potato Salad

Serves 6

Ingredients

- 6 medium, equally sized waxy, red potatoes – about 2 lbs total.
- 3 hard boiled eggs, sliced
- 7-8 oz Best Foods Mayonnaise or homemade mayonnaise*
- 2 stalks celery, finely diced (I ADD A FEW MORE STALKS NOW)
- 1 ½ -2 tsp table salt
- ½ tsp pepper
- Paprika for the top if desired

Instructions

Hard boil and peel the eggs. Cool completely.

Wash and cover the potatoes with water in a 3-4 quart sauce pan. Bring to a boil, then lower to a simmer and cover. Cook until a knife easily slides through the potato, about 20 minutes. Remove the potatoes to a bowl of ice water and when cool enough to handle, peel with a potato peeler. This should be simple to do. Refrigerate the potatoes and eggs. (I do this the day before serving.)

When eggs and potatoes are cold, slice the eggs (I have a handy little egg slicer that I use, but you can cut them any way you wish), cube the potatoes into ½ inch chunks and slice celery. Gently fold in mayonnaise a little at the time, and season liberally with salt and pepper. When ready to serve, put into serving bowl and dust the top with paprika.

This is the mayonnaise I make – it is super easy and so much better than store-bought! And it lasts for at least a week in your fridge.