

Mama's Potato Salad

2 TBSP. BELL PEPPER, DICED.

SMALL ONION, DICED.

3 TBSP OLIVE OIL

3 EGGS, BOILED HARD AND CHOPPED

6 MEDIUM RUSSET POTATOES

1 CUP MAYONNAISE (USED BLUEPLATE)

1/3 CUP SWEET PICKLE RELISH

1 TSP. YELLOW MUSTARD

1 TSP GRANULATED SUGAR

1/2 TSP. PEPPER

1/2 TSP. SALT

1 LARGE RED TOMATO

Sauté bell pepper and onion in olive oil on

Low/medium heat for 10 minutes. Peel and cut potatoes into walnut size hunks. Boil on high for 10 minutes. Boil eggs (place cold eggs in boiling water with spoon) boil 10 minutes. Peel eggs and chop. Drain Potatoes and place in large bowl. Add mayonnaise (Blue Plate), pickles, mustard, sugar, pepper, salt, peppers, onions, & chopped boiled eggs. Mix well then fold in chopped tomato for color! Makes 8 servings.

Must refrigerate after 3 hours!

*"This potato salad is creamy with some hunks of potatoes. I like it better without bell pepper!
Tammy!"*