

Simple Potato Salad

6 MEDIUM RUSSET POTATOES (PEEL AND CUT INTO WALNUT SIZE HUNKS)

Boil on high for 10 minutes.

BOIL 3 EGGS (PLACE EGG IN BOILING WATER WITH SPOON)

Drain Potatoes and place in large bowl

ADD: 1 CUP MAYONNAISE (BLUE PLATE)

1/3 CUP SWEET PICKLE RELISH OR SWEET SALAD CUBES

3 TBSP. DEHYDRATED ONIONS (MCCORMICK)

1 TSP. YELLOW MUSTARD

1 TSP GRANULATED SUGAR

1/2 TSP PEPPER

1 TSP. SALT

CHOPPED BOILED EGGS (THREE)

Must refrigerate after 3 hours!

The dehydrated onions add an onion flavor without it being overpowering. Makes 8 servings.

"I make this potato salad for Chris's family. They do not prefer celery, fresh onion, or bell pepper! It really is delicious, and they cannot help but get seconds! ...Tammy"

"I add chopped red tomato for color... Tammy"