

All-American Potato Salad

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A delicious and classic side dish that will be the hit of any Barbecue or party you bring it to! Simple and easy to make, this All-American Potato Salad can be made a day or two ahead and chilled until ready to serve, and in fact may taste better when made the day before! Serve alongside hamburgers or brats for a Barbecue hit, and watch as kids and adults alike gobble it up.

Ingredients:

2 lb of peeled russet potatoes
2 tablespoons of apple cider vinegar
3 hard-boiled eggs, peeled and cut into small chunks
5 green onions, diced
3 stalks of celery, diced
1/2 cup of mayonnaise.
Bacon bits (optional)
Sweet pickles, diced (optional)
Salt and pepper to taste

Directions:

1. Place potatoes in a large pot of cold, well salted water and bring to a boil. Once water reaches a boil reduce and simmer. Cook for 35 minutes or until potatoes are easily pierced with a knife. Drain and set aside until cool enough to handle, but still warm.
2. Cut potatoes into bite-sized pieces and mix gently with vinegar, salt and pepper.
3. In large bowl combine eggs, onion, celery, mayonnaise, bacon bits and pickles. Add potatoes and gently combine. Place in airtight container and refrigerate for 4 hours or overnight. Serve cold.

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