

# Potato Salad

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*Crispy shallots on top make this potato salad especially delicious and all your friends will wonder how you did it! Serves 6 to 8.*

## Ingredients:

1 3-pound bag red potatoes  
1 cup mayonnaise  
1/4 cup Dijon mustard  
1 teaspoon garlic salt  
1 teaspoon onion powder  
1 tablespoon smoked paprika  
salt and pepper, to taste  
1/2 cup oil  
4 whole shallots, peeled and sliced\*

## Directions:

1. Put the potatoes in a large pot and cover with cool water. Add plenty of salt.
2. Place over high heat and bring to a boil. Then turn down to a simmer and cook until the potatoes are tender when pierced with a fork, about 25 minutes.
3. Drain in a colander and set aside until cool enough to handle.
4. Using a sharp knife cut the potatoes into 1-inch size chunks and place into a large bowl.
5. Toss with the mayonnaise, mustard, garlic salt, onion powder, and paprika.
6. Season to taste with salt and pepper, set aside.
7. Place the oil and shallots in a small pan over medium low heat.
8. Cook until the oil is hot and the shallots get crisp. When browned and crisp remove with a slotted spoon into a paper towel lined plate.
9. After they cool sprinkle over the potato salad and serve at room temperature.

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