Best Ever Potato Salad

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Ingredients:

6 medium-large potatoes

- 4 hard boiled eggs
- 2 cups mayonnaise
- 3 Tbsp mustard
- 1 Tbsp white wine vinegar
- 1/3 cup minced onions, relish or chopped dill pickles, optional

Directions:

Wash and boil potatoes until fork pushes through easily.

Dice eggs. I put the peeled eggs in the bowl first and chop them up with a pastry cutter.

Skin and dice potatoes and add to bowl.

Add mayonnaise, mustard and vinegar.

Add 1/3 cup minced onions, relish or chopped pickles if desired.

Mix all together.

I sometimes do about $\frac{3}{4}$ mayo and $\frac{1}{4}$ Miracle Whip or $\frac{2}{3}$ mayo and $\frac{1}{3}$ MW if you like it a little more zingy.

Garnish with sliced egg pieces on top and sprinkle with parsley and paprika if desired. Serve warm or cold.

Serves about 12 people.