



Yield: Serves 4-8

Picnic Potato **Salad**

**(AKA: Classic, Traditional,
Original, and Old Fashioned
Potato Salad)**

Ingredients:

2 lbs Yukon Gold OR Russet Potatoes - peeled and cut into $\frac{3}{4}$ - 1 inch squares
6 Hard Boiled Eggs - chopped
3 Large Stalks Celery - halved and sliced
1 Medium White Onion - small chopped
1 Cup Mayonnaise - amount to taste
2 Tbs - $\frac{1}{4}$ Cup Prepared Yellow Mustard - amount to taste
2 Tbs - $\frac{1}{4}$ Cup Cider Vinegar - amount to taste
1-2 tsp Celery Seed - amount to taste
Kosher Salt and Fresh Ground Black Pepper to taste

-OPTIONAL-

2 Tbs Sweet OR Dill Pickle Relish
1 Large clove Fresh Garlic - grated into a paste
AS SUBSTITUTE FOR ONION: 1 Bunch Green Onion - small chopped

Preparation:

- 1) Place potatoes in a large pot and add enough cold water to cover potatoes by 1 inch - Season the water generously with salt**
- 2) Place over high heat and bring to a boil - Reduce heat to medium-low, cover the pot, and allow to simmer until potatoes are tender (apx 10-15 minutes)**
- 3) Drain potatoes and transfer to a large bowl - IMMEDIATELY drizzle the vinegar over the potatoes (tossing as you go to ensure even distribution) - The vinegar will be completely absorbed into the potatoes**
- 4) In a separate bowl, whisk together mayonnaise, mustard, pepper (apx 1 tsp), celery seed, and garlic (if using) until thoroughly combined - Pour mixture over potatoes and fold to combine (you want the potatoes to still be warm so that they will absorb some of the dressing)**
- 5) Add egg, celery, and onion to the potato mixture and fold to combine (you want to 'fold' everything together as not to break up the potatoes)**
- 6) Taste and adjust seasoning**
- 7) Cover and chill in refrigerator for a minimum of 1 hour before serving to allow flavors to meld**
- 8) Serve cold (or at room temperature) garnished with a sprinkle of Paprika if desired**