Mom’s Potato Salad

Michelle Ritchey

8 lg potatoes

6 hardboiled eggs, diced

½ onion, diced

6 stalks celery, diced

8 dill pickles, diced

1c mayonnaise (or to desired consistency)

2T yellow mustard

1/3 c pickle juice

2t celery salt

S&P to taste

Boil potatoes until able to pierce with a fork easily but still firm. Drain and let cool, then dice. Place potatoes, eggs, onion, celery and pickles in lg bowl. In separate bowl combine mayo, mustard, pickle juice, celery salt and S&P, whisk until smooth. Gently stir mayo mixture into potato mixture. Cool in fridge 1hr or until ready to serve.