***RICK’S “CLASSIC” POTATO SALAD\_\_\_***

1 C. mayonnaise

2 Tbs. apple cider vinegar

2 Tbs. yellow mustard

1 tsp. celery seed

1½ tsp. salt

1 tsp. sugar

1/4 tsp. pepper

4 C. potatoes, cooked, cubed, peeled

1 C. sliced celery

1/2 C. chopped onion

2 hard-cooked eggs, chopped

1 green onion, sliced thin

4-5 strips bacon, diced then cooked

Combine mayonnaise, mustard, celery seed, vinegar, salt, sugar and pepper.

Stir in remaining ingredients. Cover; chill at least 2 hrs.

Makes 5 cups.

Note: When cooking potatoes, cook until slightly harder than normal for mashing so they do not disintegrate in the salad.