

Old-Fashioned Potato Salad



This potato salad recipe is for the traditional creamy type of potato salad, with eggs, celery, and relish. It's perfect for making ahead to let the flavors develop.

Prep Time: 15 mins

Cook Time: 15 mins

Additional Time: 30 mins

Total Time: 1 hr

Yields 8 servings

Ingredients

5 medium potatoes

3 large eggs

1 cup chopped celery

½ cup chopped onion

½ cup sweet pickle relish

¼ cup mayonnaise

1 tablespoon prepared mustard

¼ teaspoon garlic salt

¼ teaspoon celery salt

ground black pepper to taste

Directions

- Gather all ingredients.
- Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, peel, and chop potatoes.
- While potatoes cook, place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove eggs from hot water; cool, peel, and chop into chunks.
- Combine potatoes, eggs, celery, onion, relish, mayonnaise, mustard, garlic salt, celery salt, and pepper in a large bowl. Mix together until well combined.
- Chill potato salad in the refrigerator before serving for best flavor results. Enjoy!

<https://www.allrecipes.com/recipe/16729/old-fashioned-potato-salad/>