

Red Potato Salad



As always, no endless pages of my childhood or the deep personal meaning behind this recipe. No pop-up ads or anything else to drive you crazy. You're here to get the scoop on this recipe.

I read this online somewhere and made a few of my own tweaks. Most of the time spent involves waiting 2 hours for everything to cool in the fridge. The end result is a tangy filling potato salad that's the perfect side dish at any gathering. Enjoy!

Ingredients:

- 3 lbs of unpeeled red potatoes
- 3 eggs
- ¼ cup of mayonnaise
- ¼ cup of Dijon (or any spicy) mustard
- ½ cup green onions – sliced
- 1 cup of celery – sliced
- Salt (to taste)
- Pepper (to taste)
- Paprika (to taste)

Cooking / Cook Time (30 minutes):

- Cook potatoes: Bring a large pot of salted water to a boil. Add red potatoes and cook until tender but firm, about 15 minutes. Drain, and place in bowl and chill in fridge.
- Hard boil eggs: Place eggs in a pot of water. Cover and bring to a boil. Remove from heat and leave covered for 25 minutes. Drain and place eggs in bowl with ice cubes and water. When ice is melted, drain bowl and chill in fridge.

Prep / Prep Time (2.5 hours):

- Leave potatoes and eggs in fridge for TWO HOURS.

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- Remove chilled potatoes from fridge. Chop into 1 inch cubes.
- Remove chilled eggs from fridge. Peel and dice.
- Slice onions and celery.
- In a small bowl, combine mayo, mustard, onions, salt, pepper, and paprika. Stir until fully mixed.
- Pour mixture over potatoes until fully coated.
- Fold in eggs and celery.

Extras/Alternatives:

- Reduce mayo/mustard to ½ cup each for a lighter dish.
- Use a vegan or other mayo alternative.
- Consider garnishing with fresh parsley or basil.
- Consider spiking it with crushed red pepper.