

## 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.

## Red Potato Salad

- 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.