



POTATO SALAD



Ingredients

Potatoes

4 cups water
4 cups potatoes, cut into large chunks
pinch of salt

Eggs

4 eggs
3 cups water

Pickles

½ cup diced dill pickles
½ cup diced pickled red onion (or regular red onion)

Herbs to Garnish

fresh chives, dill, etc.

Dressing

½ cup mayonnaise
2 tbsp mustard
2 tbsp minced garlic
1 tsp paprika
1 tsp celery seeds
2 tbsp fresh dill (or 2 tsp dried dill)
2 tbsp fresh parsley (or 2 tsp dried parsley)
1 tbsp rice wine vinegar
1 tbsp soy sauce
¼ tsp salt
¼ tsp ground pepper



Instructions

Servings
6-8

Prep Time
10 mins

Stove Time
30 mins

Assembly
20 mins

Total Time
1 hour

1. Wash and slice the potatoes, then add them to a pot of water with a pinch of salt.
2. Bring the pot of water and potatoes to a boil over high heat. Let them boil for 10-15 minutes, or until the potatoes are tender but not falling apart. Test them regularly with a fork - the fork should pass through the potato pieces, but not cause them to break apart too much.
3. Once cooked, strain the water from the pot. Transfer the potatoes to a mixing bowl to cool off.
4. Once the potatoes are cool enough to touch, remove the skins (if you didn't peel the potatoes before cooking), and roughly cut the potatoes into smaller bite-size chunks.
5. Bring a pot of water to a boil for the eggs, containing enough water to cover the eggs completely.
6. Once the water is boiling, gently lower the eggs into the hot water using a large spoon.
7. Let the eggs boil for 9 minutes.
8. Once 9 minutes are up, strain the hot water from the pot and cover the eggs in cold water. Set aside for a minute or two to cool.
9. Remove the eggshells from the eggs, give them a quick rinse and pat them dry with a paper towel.
10. Dice the cooked peeled eggs, then add them to the bowl with potato chunks.
11. Dice the dill pickle and red onion, then add them to the potato salad.
12. Mix together the ingredients for the dressing, then add the dressing to the potato salad.
13. Gently mix the potato salad until all the ingredients are evenly distributed.
14. Serve garnished with fresh herbs, and enjoy!