

Recipe of the Week

September 7, 2018



Old-fashioned potato salad

Looking for a nice side dish for your next barbeque? Look no further! Served the "old-fashioned" way, this potato salad is made with eggs, celery and relish.

Ingredients

- 1 cup chopped celery
- 1/2 cup chopped onion
- 1/2 cup sweet pickle relish
- 1/4 teaspoon garlic salt
- 1/4 teaspoon celery salt
- 1 tablespoon prepared mustard
- 1/4 cup mayonnaise
- Ground black pepper to taste

Directions

1. 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.
2. 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 from hot water, cool, peel and chop.
3. In a large bowl, combine the potatoes, eggs, celery, onion, relish, garlic salt, celery salt, mustard, pepper and mayonnaise. Mix together well and refrigerate until chilled.

Recipe adapted from All Recipes