

American Potato Salad

Thom Hackett
Servings: 10 to 12



"Just a good old fashioned, down home potato salad recipe that brings back memories of picnics in the park and family gatherings. Wonderful as it is or make it your own by adding additional ingredients of your choice."

Ingredients

5 pounds red potatoes
8 eggs
2 cups salad dressing not mayonnaise
1 large onion, diced
2 green onions, thinly sliced
3 stalks celery, thinly sliced
 $\frac{3}{4}$ cup diced sweet pickles or pickle relish
2 tsp dry mustard
 $\frac{1}{2}$ cup chopped parsley
2 teaspoons salt
1 teaspoon ground black pepper
Paprika

Cooking Method

Bring a large pot of water to a boil. Add potatoes, and cook for 15 to 20 minutes, or until tender but still firm. Drain, cool and cut into small cubes.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop 6 eggs.

In a large bowl, combine chopped potatoes and chopped eggs. Mix together salad dressing, chopped onion, green onion, celery, sweet pickle/relish, dry mustard, and chopped parsley. Season with salt and pepper, then mix well.

Slice 2 eggs over top of potato salad then sprinkle with paprika.

Cover, and refrigerate for several hours or overnight.