

# Potato Salad

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*A classic side dish perfect for backyard barbecues or weeknight dinners, this potato salad pairs well with just about any traditional American dish. Make the night before and refrigerate to let the many savory flavors meld into a perfect crunchy, zesty and hearty salad.*

## Ingredients:

4 hard boiled eggs, diced  
4 large russet potatoes  
1 ½ cups of mayonnaise  
½ cup of green onion, diced  
½ cup of sweet relish  
2 oz of pimentos, diced  
1 tablespoon of mustard  
1 ½ teaspoons of salt  
1 teaspoon of celery seed  
½ teaspoon of garlic salt

## Directions:

1. Bring a large pot of salted water to a boil. Boil whole, unpeeled potatoes until just tender and easily pierced with a fork.
2. Set aside until cool enough to handle. Peel and cut into 3/4-inch chunks.
3. In large bowl combine mayonnaise, onion, relish, pimentos, mustard, salt, celery seed, and garlic salt. Stir to combine.
4. Add potatoes and eggs. Toss until evenly combined and transfer to an airtight container. Refrigerate 4 hours or overnight. Serve cold.

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