

Idiot's Kitchen Recipe – Potato Salad

Recipe from www.idiotskitchen.com



Ingredients:

5 pounds Yukon Gold Potatoes (or other white potatoes), peeled
1 cup celery, finely chopped
½ cup onion, finely chopped
½ cup Kosher dill pickles, finely chopped
4 hard boiled eggs, sliced
2 Tablespoons cider vinegar
1 teaspoon salt
½ teaspoon pepper
1 teaspoon sugar
2 teaspoons celery seeds
1 ½ cups mayonnaise

To hard boil the eggs, place eggs in a sauce pan and cover with 1 inch of cool water. Bring to a boil and immediately take off the heat and cover with a lid. Allow the eggs to sit for 10 - 12 minutes in the hot water to finish cooking then drain and rinse with cold water until cool to the touch. Peel or refrigerate for later use.

Peel the potatoes and cut each one in half. Place the potatoes in a large pot and cover with cool water. Bring the potatoes to a boil and cook until tender when poked with a fork, but not falling apart – about 15 minutes.

While the potatoes cook, chop up 1 cup of celery, ½ cup of onion, and ½ cup of dill pickles. Place the veggies in a large mixing bowl with plenty of room to gently stir. Drain the potatoes and allow them to cool for one minute before cutting into large cubes. Add the potatoes to the bowl and immediately sprinkle them with 2 Tablespoons cider vinegar. Season with 1 teaspoon salt, ½ teaspoon pepper, 1 teaspoon sugar, and 2 teaspoons celery seeds.

Add 1 ½ cups (may need a bit more or a bit less) mayonnaise and gently fold all of the ingredients together taking care not to break the potatoes apart. Taste and adjust the seasonings. Peel and slice the eggs and fold them into the salad. Refrigerate before serving.