

Potato Salad - Recipe (My Way)

4 or 5 Yukon Gold or Yellow Potatoes (Medium to Large size)

Sweet Relish – Use approximately -4 to 5 ounces or to taste

Onion Powder – Approximately 1 tablespoon or to Taste

Celery Seeds – 2 to 3 tablespoons

6 – Hard Boiled Eggs-Crushed

Mayonnaise - (We like Hellmann's) Use about 2 heaping spoonful or until it's creamy enough for you

Salt and Pepper to taste

Steps

1. Peel the potatoes and cut into cubes
2. Boil or pressure cook your potatoes until tender
3. Boil or pressure cook the eggs
4. While the potatoes are hot, crush them with a masher or a fork
5. Cool the eggs and crush them with a fork
6. Add the crushed eggs with the crushed potatoes in a bowl –Mix well
7. Add the sweet relish, onion powder, celery seeds, pepper, salt and mayonnaise
8. Mix well and taste. At this point you should taste. If you feel like it needs any other ingredients add now.

ENJOY!!

