

PERFECT CHUNKY POTATO SALAD

INGREDIENTS:

6 medium potatoes (or equivalent)
6 hard-boiled eggs
(Hard boil an extra egg for garnish if desired.)
3 large stalks of celery
½ of a medium red onion
1¼ cups mayonnaise
¼ cup honey mustard
½ cup sweet pickle relish
1¼ tsp seasoned salt
1½ tsp paprika
1 tsp curry powder
1 tsp celery seed
¾ tsp lemon pepper
¾ tsp celery salt
½ tsp ground mustard seed



DIRECTIONS:

Peel potatoes. Slice about ¾ to 1 inch thick. Quarter each slice. (Depending on the actual potato slice you might divide into sixths for a large potato slice, or simple halve for a smaller slice. The end result should be CHUNKS – not small dices.) Rinse, and then cover with water in a large sauce pan. Cover and bring to a boil over medium high heat. Turn heat down to medium. Watch carefully! The secret to this potato salad is not to let the potatoes get over cooked. After the first 5 minutes once the pot begins to boil, check potatoes every 2 minutes. Potatoes should hold their shape and be tender enough to cut with a fork, but still have a slight resistance. The goal here is NOT to have mashed potatoes! When potatoes are done, drain in a colander, rinse with cool water, and transfer to a medium bowl.

Peel and chop hard boiled eggs. Add to potatoes. (For tips on cooking hard-boiled eggs, visit my website: <http://fowlersfarmfresh.com/recipes/Hardboiled.pdf>) Chop celery and red onion and add to potatoes and eggs. Add remaining ingredients, and mix gently so that all are evenly distributed. Adjust seasoning if necessary. If desired, you can slice an additional hard-boiled egg and arrange on top for garnish and sprinkle with a little extra paprika.

Cover and chill in the fridge for at least an hour to allow flavors to meld. Enjoy!

(Recipe can be doubled if making for a larger crowd.)