

Classic Potato Salad

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Servings: 4

*1 1/2 pounds Blushing Belle
OR Boomer Gold little
potatoes
1/2 teaspoon Kosher salt
3/4 cup mayonnaise
1 tablespoon apple cider
vinegar
1 tablespoon yellow
mustard
1 teaspoon garlic powder
1/2 teaspoon black pepper
1/4 cup dill pickles, chopped
1 tablespoon pickle juice
from jar
3 ribs celery, finely chopped
4 green onions, finely sliced
2 large eggs
1/4 teaspoon sweet smoked
paprika (optional) (for
garnish)
2 tablespoons chopped
fresh dill (optional) (for
garnish)*

Preparation Time: 5 minutes

Cook Time: 20 minutes

In a large saucepan, cover the potatoes with water. Add salt. Bring to a boil. Simmer for 15 minutes or until the potatoes are fork tender. Drain. Run under cold water until cool enough to handle. Cut in half.

While the potatoes are cooking, bring a small saucepan of water to a strong simmer over medium-high heat. Add the eggs. Cook for 7 minutes to hardboil the eggs. Remove from the pan and run cold water over the shells. Once cool enough to handle. Peel and roughly chop.

In a large bowl, combine the mayonnaise, apple cider vinegar, yellow mustard, garlic powder, black pepper, chopped dill pickles, pickle juice, celery and green onions. Mix until well incorporated.

Add the potatoes and eggs, folding gently to coat in the mixture.

Per Serving (excluding unknown items): 350 Calories; 38g Fat (91.0% calories from fat); 4g Protein; 4g Carbohydrate; 1g Dietary Fiber; 120mg Cholesterol; 704mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 Fat; 0 Other Carbohydrates.