

## **Potato Salad with Sweet Pickles**

Southern Living Best Barbecue Recipes - June 2011

**Servings: 8**

**Preparation Time: 20 minutes**

**Cook time: 40 minutes**

**4 pounds large baking potatoes**

**2 1/2 teaspoons salt, divided**

**1 cup mayonnaise**

**1 tablespoon spicy brown mustard**

**3/4 teaspoon pepper**

**3 hard-cooked eggs, peeled and grated**

**1/3 cup sweet salad cube pickles**

**fresh parsley (for garnish)**

Cook the potatoes for 40 minutes or until tender in boiling water to cover and one teaspoon of salt. Drain and cool for 10 to 15 minutes.

In a large bowl, stir together the mayonnaise, mustard, pepper and remaining salt.

Peel the potatoes and cut into 1-inch cubes.

Add the warm potato cubes, grated eggs and pickles to the bowl. Gently toss with the mayonnaise mixture.

Garnish with parsley, if desired.

Serve immediately or cover and chill.

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Per Serving (excluding unknown items): 406 Calories; 26g Fat (54.3% calories from fat); 7g Protein; 41g Carbohydrate; 4g Dietary Fiber; 89mg Cholesterol; 859mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 2 Fat.