

# Mom's Potato Salad

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You can't beat a mother's recipe! This potato salad is made in the southern style and comes to you just in time for summer. Serve alongside your burgers or grilled meats for a satisfying meal that everyone will love!

## Ingredients

- 3 pounds russet potatoes **Potatoes cooked until I could peel the skin in the hot water  
Let cool for a minimum of 5-10 (while eggs are being peeled)**
- 1 cup mayonnaise
- 1/4 cup mustard **Used dijon, for a little spice**
- 2 teaspoon apple cider vinegar
- 2 teaspoon sugar
- 1 teaspoon Kosher Salt (more to taste)
- 1/2 teaspoon fresh Ground Pepper (more to taste)
- ~~1/4 cup sweet pickle relish~~ **Used 3 cornichon's cut in half and then thinly sliced  
With a dash of the juice**
- 1/2 white onion diced
- 4 large eggs
- 1 teaspoon sweet Paprika **Used a little more than that, at least double  
Also used some Cayenne for some heat**

## Directions

1. Wash potatoes. Place eggs and potatoes in a large pot with enough cold water to cover. Add a tablespoon of salt to the water and turn heat on high. As water starts to boil, turn down heat to simmer.
2. Simmer for about 5 minutes then carefully remove eggs with a slotted spoon and place in bowl with ice and cold water to cool. After 5 minutes - peel and chop into bite-size pieces.
3. Continue to simmer potatoes until fork tender. Drain and let cool. Peel potatoes with a fork then cut them into bite-size pieces.
4. In a large bowl combine the potatoes, onion, and hard-boiled eggs.
5. In a small bowl mix together mayonnaise, mustard, apple cider vinegar, sugar, pickle relish, salt and pepper. Pour mixture over the potatoes, onion and eggs. Add more salt and pepper to taste. Sprinkle paprika on top.