

Our Best Southern Potato Salad

Simple, easy and sooo delicious!

Ingredients

- 5 medium potatoes, peeled, $\frac{3}{4}$ -cubes
- 6 hard-boiled eggs, chopped into $\frac{1}{2}$ to $\frac{3}{4}$ -inch pieces
- 1 small onion, $\frac{1}{2}$ -inch dice
- $\frac{1}{4}$ cup sweet OR dill pickle relish, drained
- 1 to 2 tsp prepared mustard
- 1 tsp celery seed OR $\frac{1}{4}$ cup diced celery
- 1 cup mayonnaise
- Sea salt and pepper to taste

Instructions

1. In a large saucepan, place potatoes and add water to cover; bring to a boil. Reduce heat to medium high; cook uncovered for 10 to 15 minutes, just until tender. Do not overcook! Drain and place in a large bowl; refrigerate until chilled.
2. In a medium bowl, mix the mustard, celery seed, and mayonnaise; fold in the eggs, onions and pickles. Fold mixture into the potatoes; season, and refrigerate until serving.