Crowd Pleasing Potato Salad

Ingredients:

Combine
1 1/2 Cups Mayonnaise
3 Tablespoons Sweet Mixed Pickle Juice
1 Tablespoon prepared yellow mustard
2 Teaspoon salt
Ground fresh pepper
paprika

In large bowl combine:
8 Cups cubed cooked potatoes(red skinned potatoes are best)
1 ½ Cups thinly sliced celery
½ Cup chopped green onion
¼ Cup diced radishes
¼ Cup chopped sweet mixed pickles
4 hard boiled eggs chopped or grated

Directions:

In a large pot boil approximately 8-10 medium sized red potatoes in their skins(you need 8 Cups cubed potatoes). Do not over cook potatoes or they will be mushy and do not undercook or they will be too firm. Drain water and allow potatoes to cool. Remove potato skins from the potatoes.
Cube cooled potatoes into a large bowl and add the vegetables, pickles, and eggs.
Combine dressing ingredients and pour over potato mixture and stir.
Add salt and pepper to taste.
Sprinkle a little paprika over salad and chill prior to serving.
Depending on the size of potatoes you choose you may need to add a little more mayonnaise to moisten the salad a little more.