

Classic American Potato Salad

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10 medium potatoes
7 eggs (hard boiled, cooled, peeled & sliced horizontally and vertically using an egg slicer) (click [HERE](#) to learn how to boil the perfect egg)
(IMPORTANT - reserve 2 boiled eggs for the top of the salad)
1/2 an onion (peeled and chopped)
2 celery stalks (chopped)
1 cup dill relish
1/2 teaspoon celery seed
salt to taste
paprika for sprinkling on top
1/3 cup mayonnaise
1 teaspoon yellow mustard
(optional) dash or up to 1/4 teaspoon ground pepper

Begin by cooking (boiling) the potatoes. I boil the potatoes whole, then I allow them to cool to warm and then the peeling is so easy (see picture below). After peeling - chop the potatoes into larger chunks. Continue peeling and chopping all of the cooked potatoes. Place the chopped potatoes in a large bowl.

Chop the onions and celery (see picture below) and place in the bowl where the potatoes have been placed.

Chop 5 eggs using an egg slicer - by chopping I mean to slice once horizontally and once vertically (they will then be chopped).

IMPORTANT - remember to reserve 2 eggs for the top and also make sure to only slice these 2 eggs vertically (see picture below)

In a separate small bowl mix the mayonnaise, mustard, celery seed and optional black pepper. Stir until combined and then stir into the potato mixture (see picture below).

Neatly place the sliced eggs on top of the salad (see picture below).

Sprinkle paprika on top (see picture below).

Serve immediately (or chill first) & ENJOY!