

Old Fashioned Potato Salad

by Jamie @ Love Bakes Good Cakes

Prep Time: 10 minutes

Cook Time: 10 minutes

Yield: 8 servings

Ingredients

- 6 medium (2 pounds) potatoes, cut into bite-size chunks
- 1-1/2 cups mayo
- 1 tbsp. white vinegar
- 1 tbsp. yellow mustard
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 medium (1 cup) stalks celery, chopped
- 1 medium (1/2 cup) onion, chopped
- 4 hard-cooked eggs, chopped

Instructions

1. Place potatoes in a large pan and cover with water. Bring water to a boil and cook about 10 minutes or until tender. Drain.
2. Meanwhile, mix mayo, vinegar, mustard, salt and pepper in a large plastic bowl. Add potatoes, celery and onion; toss gently. Stir in eggs. Cover and refrigerate at least 4 hours.