

Potato salad recipe

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 6 potatoes
- 5 hard boiled eggs
- 4 celery stalks, chopped
- 1 onion, minced
- 5 radishes, sliced
- 1/4 cup seasoned rice vinegar
- 2 tablespoons Dijon mustard
- 3/4 cup mayonnaise
- salt and fresh ground pepper to taste

Directions:

Wash the potatoes, prick with a fork, and bake at 400 degrees F for 1 hour or until softened. Cool the potatoes overnight. Peel and slice the potatoes into 1/2 inch cubes. Place in a bowl.

Peel and slice the hard boiled eggs. Add them to the potatoes. Add the chopped celery, minced onion and radish slices to the bowl. Fold in the vinegar. Continue to stir in the vinegar until the egg yolks start to break down and become creamy. Add the mustard and continue to mix, then mix in the mayonnaise. Finally, season with salt and pepper to taste. For the best flavor, chill a couple of hours before serving.