

Potato Salad

1-2 cups celery hearts and/or stocks finely sliced
6 hard boiled eggs, diced
1 large can sliced olives (approx. 4 oz)
1 teaspoon dried parsley
seasonings to taste:
 minced onion and/or onion powder,
 garlic powder, pepper, salt, celery salt
2 serving spoons Best Foods real mayonnaise
9 medium red potatoes (scrubbed, not peeled)
 cut into bite size pieces.



Place potatoes in pot, cover with water.
Bring to boil, turn down to simmer about 30 minutes.
Potatoes are done when still slightly firm, not mushy.
Drain, cool slightly.

Place all ingredients in large bowl, stir thoroughly.
Adjust mayonnaise as needed for desired consistency.
Chill.

When serve, garnish with sprig of fresh parsley or sprinkle with paprika or dried dill.

Optional other ingredients:

Mustard
Hot Dog Relish
Finely diced pickles
Fresh diced onion
Fresh diced green, yellow, orange, red peppers
1 teaspoon dried dill
1/2 teaspoon celery seed

Note:

Any type of potato will work for this recipe. If using russet potato, sweet potato or yams, may want to peel the potato (skins may be tough even when cooked and look dark in salad). May need to adjust recipe slightly for size of potato.

Contributed by: Cheryl Schmit

I like celery so I tend to use almost a whole banded celery. I cut the top off but not the bottom, then wash and slice everything to within a couple of inches of the bottom.