

Potato Salad

Ingredients:

2 lb red skin potatoes
2 eggs
1 celery stalk, diced
1/4 cup onion, diced
4 tablespoons parsley, diced
1/4 cup dill pickles, diced
1 cup Mayo
1/4 cup brown or whole grain mustard
1/2 Lemon juiced
Salt and pepper

Instructions:

Boil potatoes whole
Mix all other ingredients except eggs into a large serving bowl while the potatoes cook
When the potatoes are soft, add eggs to boiling water and cook for 8 more minutes
Remove eggs with a slotted spoon and run under cold water
Drain water and let potatoes cool
Tear potatoes into bite sized pieces by hand and mix into serving bowl thoroughly
Peel and slice eggs, mix them with care they don't break up too much
Let chill at least 8 hours before serving