

Potato Salad

Source: Evelyn Jenkins

Ingredients	12 svgs
Potatoes, redskin or gold	6 lrg
Eggs, hard boiled	8
Celery	1 rib
Radishes	0.5 lb
Onion	1 med
Miracle Whip	1 pt
Pickle juice	0.25 c
Mustard, prepared	1 T
Salt	0.5 tsp
Sugar, granulated	0.25 c
Celery Seed	0.5 tsp

Preparation

- Cook eggs to hard-boiled stage. Peel immediately.
- Cook potatoes until soft. Peel and cut into bite-sized pieces.
- Chop onion, radishes, and celery.
- Slice eggs and cut slices in half.
- Mix dressing ingredients and set aside until sugar dissolves.
- Pour dressing over potatoes and vegetables; stir to coat.
- Refrigerate for 4 hours.

SJB Notes

Juice from Bread and Butter pickles is best. Sweet Jerkin juice is my 2nd choice.
Use a waxy potato.