**Southern Potato Salad**

RECIPE

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**INGREDIENTS**

* 9 pounds potatoes
* 3 cup mayonnaise
* ¾ cup yellow mustard
* 2 tablespoons apple cider vinegar
* 2 tablespoons sugar
* 1 ½ teaspoons onion powder
* ¾ cup sweet pickle relish
* 3 stalks celery, chopped
* 1 ½ sweet onion, chopped
* 9-10 hard-boiled eggs
* Salt and pepper
* Optional Ingredients:

bacon, paprika, sweet pickles

**DIRECTIONS**

1. Place potatoes in a large pot and cover with water. Add 2 teaspoons salt and bring to a simmer. Simmer until fork tender all the way through, about 20-30 minutes. Drain well. Let cool and then peel and discard the skins.
2. Cut potatoes into bit size chunks and place in a large bowl.
3. In a small bowl, mix together mayonnaise, mustard, vinegar, sugar, and onion powder. Pour over potatoes and mix in well. Add relish, celery, onion, and the chopped eggs. Mix in.
4. Add salt and pepper to taste. Cover with plastic wrap and refrigerate at least 4 hours.

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| **Prep Time:** 10 minutes | **Cook Time:** 20-30 minutes | **Total Time:** 30-40 minutes | **Yield:** 24 servings |