

Potato Salad

(courtesy of Best Foods Mayonnaise)

2 lbs Potatoes	2 hard boiled Eggs
1 Cup Mayonnaise	2 Tbsp Vinegar
1 Cup chopped celery.	1 ½ tsp of Salt
¼ Cup diced Onion	½ tsp Black Pepper

Peel, dice and then boil the potatoes until they are soft enough to be cut with a metal spoon. **DO NOT OVERBOIL** the potatoes, there must be some firmness left in them. Drain the potatoes and set them aside.

Separate the Egg Yolk from the Egg white. Dice the Egg White.

In a large bowl, combine the Vinegar, Salt, Pepper, Egg Yolk and Mayonnaise together in a large mixing bowl. With a whisk or mixing spoon whip the ingredients together. Try to mix the Egg Yolk as much as possible to prevent large chunks.

Add the Potatoes, Celery, Egg Whites and the Mayonnaise to the mixing bowl. Mix all of the ingredients together using a mixing spoon (Do NOT whisk) and gently stirring and turning the potatoes until they are well coated and everything is evenly distributed.

Cover and store in the refrigerator until ready to serve.

Serve Chilled.