



## Potato Salad



7 medium russet potatoes

1/3 c sweet onion, chopped

8 eggs, boiled, chilled, and chopped

3 stalks celery, chopped

8 baby kosher dill pickles, chopped

1 T pickle juice

1 t mustard

2 – 2½ c mayonnaise

salt and pepper

Cover potatoes with water and boil for 30-35 minutes or until knife inserted into center doesn't meet resistance. Drain water and cool in fridge for a few hours or overnight. Peel potatoes and chop fine. Add onion, eggs, celery, pickles, and pickle juice. Stir in mustard and 2 cups mayonnaise. Salad should be quite moist since the ingredients will soak up the mayonnaise while it chills. Salt and pepper to taste. Chill several hours. Stir again and add more mayonnaise if necessary.