

Carolyn's Classic Potato Salad

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Cooking With Carolyn

Ingredients

Yield: About 6 Servings

- 2½ Pounds Red Potatoes, washed and cut into ¾ inch cubes
- 3 Tablespoons Celery, finely diced
- 2 Whole Green Onions, finely diced
- 2 Whole Baby Bells, finely diced **OR** 2 to 3 Tablespoons Green Bell Peppers, finely diced
- ½ Heaping Cup Mayonnaise **OR** Miracle Whip
- 3 Tablespoons Dijon or Yellow Mustard
- 5 Tablespoons Sweet Relish
- ¾ Teaspoon Granulated Garlic
- 1½ Teaspoons Grand Diamond All Purpose Seasoning
- ¾ Teaspoon Kosher Salt or To Taste
- 1 Teaspoon Black Pepper
- 2 Whole Boiled Eggs, chopped (**optional**)

Directions

Place the cubed potatoes into a large pot and add cool water just until the water is about 2 inches above the top of the potatoes. Cook the potatoes over medium-high heat for about 15 minutes or just until they are fork tender (**Note:** You want them to still be slightly firm. You can also check the potatoes by using a slotted spoon, scoop up one of the potatoes, place it on paper towel and try squeezing it in between your fingers.) Once done, drain them in a colander and prepare the rest of your ingredients.

Once you've prepared all of your chopped veggies, put the potatoes in a large bowl and add the celery, green onions, bell peppers, mayo, mustard, relish, garlic, Grand Diamond Seasoning, salt, pepper and boiled eggs. Mix everything together using a big spoon or spatula. Taste to check the seasonings, add more if it's desired. Then refrigerate for at least 2 hours. Always serve chilled.