

Mike & Chris's Potato Salad

Shared by Mike and Chris Atwood,
ASU, Boise, ID



INGREDIENTS

- 4 large or 6 medium whole potatoes
- 6 eggs
- 1 c. celery, diced
- 1 c. onion, chopped (I like mine small)
- 1 c. dill pickle, diced
- 1 c. mayonnaise
- 1 Tbsp Dejon mustard
- 1 Tbsp Yellow Mustard
- 1 Tsp Salt (sometimes I use a little garlic salt)
- ¼ Tsp Pepper

INSTRUCTIONS

1. Boil potatoes covered in water for 45 minutes – 1 hr until done. During this same time, boil the eggs for 20 minutes.

OR... Use your Insta-Pot & cook the potatoes with the whole eggs nestled along side for 20 minutes.

2. Cool the potatoes & eggs, then peel & dice to your liking (mine are ½ - 1"). Add chopped celery, onion, and pickle to the potatoes and gently mix.

3. Stir together the mayo, mustards, salt & pepper (you know... the secret sauce). Add half to potato mixture, stir to blend and add remaining, as needed. Taste and add additional salt as needed. If you find this is too dry for your liking, just add a little more mayo.