

POTATO SALAD

As I was growing up, I never liked potato salad. I liked potatoes, I liked eggs, and mayonnaise was OK, but people kept adding stuff I hated! Celery, peppers, relish, pimento, olives, you name it. Having grown older, wiser and worldlier, I realize that these ingredients are not inherently evil, it's simply a matter of taste. Here is my very simple recipe for potato salad as I like it and as my boys like it. As with ALL recipes, play with it, adjust it, and make it yours.

6 medium Potatoes (about the size of a baseball)

3 Eggs

Mayonnaise / Miracle Whip

Salt

Pepper

Place the potatoes and the eggs in a pot big enough to cover the tops of the potatoes with at least $\frac{1}{2}$ inch of cold water. (Starting with cold water helps to keep the eggshells from cracking.) Bring to a boil, and cook until the potatoes are cooked through.

Rinse with cold water, and add ice to the pot to quicken the cooling if you wish.

Peel the potato's and cut into pieces approximately $\frac{1}{2}$ inch square. Peel the eggs too, and rinse them to be sure there are no shell shards (try saying that 3 times fast) on them and dice. Mix in the mayo to the desired texture, and add salt and pepper to taste.

I told you it was simple!