

Creamy Potato Salad

- 4 medium potatoes
- 2 stalks celery
- 1 green pepper, chopped
- 1/4 cup chopped onion
- 1 cup mayonnaise
- 2 teaspoons vinegar
- 2 teaspoons Dijon mustard
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 4 coarsely chopped [hard-boiled eggs](#) ^[1]

Peel and cube potatoes.

In a covered saucepan cook potatoes in boiling water for 10 to 15 minutes or till just tender; drain well, rinse with cold water.

In a large bowl, combine celery, green pepper, onion, mayonnaise, vinegar, mustard, salt and pepper. Add potatoes and eggs. Toss lightly to mix.

Chill for a few hours.

Preparation time: 20 minutes (at least a few hours in advance)

Serves: 8

– [Subscriptions \(1\)](#)

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[1] <http://kitchen.unseelie.org/.#9>