

Recipe Name: Potato Salad -

Serves: 10 people

From: del

Cook Time: 24 hours ideal

Ingredients

^{See below}
5 lb Russet potato peeled & diced (different sizes)
Hellmans mayo $\frac{1}{2}$ jar + more added later.
Yellow mustard 1 tbsp
Worcestershire sauce 2 tsp
Franks Red Hot sauce 2 tsp
Chives diced 1 bunch
Scallions diced 5
Celery salt to taste
black pepper

Direction

* I make this day before or early morning, to allow salad to sit & incorporate flavors.

* I'll keep checking salad and stir. Most times it gets dry as mayo absorbs so I'll add more mayo + scallions.

- Boil potatoes till largest pieces are fork tender ~ 7 min.
- Drain + let cool completely.
- In separate bowl mix all ingredients.
- Once ~~potatoes~~ potatoes are cooled add mayo mixture.
- Stir, I like a very chunky mashed potato consistency.
- Store in airtight container in fridge.

Notes: - take out of fridge periodically + stir, add mayo as needed + celery salt.

optional: - paprika
- hard boiled eggs
- Celery diced

Considerations:

- Russet Potatoes absorb water - creating the chunky mashed potato salad.
- Yukon Golds create a potato salad that holds more shape.