

Easy Classic Potato Salad

Estimated Yield: Serves 6-8

Ingredients:

- 3 lbs potatoes (Yukon gold or russet), peeled and chopped
- 1 cup mayonnaise (optional)
- 1 tablespoon yellow mustard (optional)
- 2 tablespoons sweet pickle relish (optional)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and pepper to taste
- Optional: 4 slices bacon, cooked and chopped for garnish
- Optional: 2 green onions, chopped for garnish

Instructions:

1. Boil the potatoes in salted water for about 10-12 minutes or until fork tender. Drain and let cool slightly.
2. Texture tip: Mash about 1/4 of the cooked potatoes lightly with a fork, and chop the rest into chunks for added texture.
3. Make the dressing: In a large mixing bowl, combine mayonnaise, mustard, relish (if using), garlic powder, onion powder, salt, and pepper. Mix until smooth.
4. Add potatoes to the dressing and gently fold until coated.
5. Taste and adjust seasonings as needed.
6. Cover and chill in the refrigerator overnight for best flavor development.
7. Before serving, garnish with chopped bacon and green onions (optional).
8. Serve cold at your next BBQ or family meal!

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