

Perfect Potato Salad

Adapted from Creamy Potato Salad, 1981 Better Homes and Garden Cookbook

5 to 6 medium potatoes, peeled
2 tablespoons vinegar
2 teaspoons celery seed
2 teaspoons mustard seed
1 teaspoon sugar
1/2 cup diced celery
1/2 cup diced onion
1 1/4 cups mayonnaise
Mrs. Dash, or salt, to taste
Ground black pepper, to taste
2 hard-boiled eggs, sliced thin
Snipped chives or green onion (optional garnish)

Cook the potatoes in boiling salted water for about 30 minutes until you can pierce with a fork, but don't let them get mushy! You want the potatoes slightly firm. Rinse under cold water, drain, then add to a large bowl. Cover and refrigerate for several hours up to overnight.

Meanwhile, hard boil the eggs until done, about 15 minutes. Dunk in cold water, then refrigerate for several hours up to overnight.

In a small bowl, combine the vinegar, celery and mustard seed, and sugar. Cover and refrigerate for several hours up to overnight. I prepped the potatoes, eggs, and vinegar mixture the day before.

A few hours before serving, chop the potatoes into bite-sized pieces and add back to the large bowl with the chopped celery and onion. Stir in the mayo to the vinegar mixture then toss with the potatoes lightly to coat, then season with Mrs. Dash or salt and ground pepper to taste, Arrange sliced eggs over top and garnish with snipped chives. Cover and chill thoroughly.