



Serves up to 8

Use a 3½ qt. Make & Take® Round Casserole w/Lid

Creamy Potato Salad

Ingredients:

- 4 – 6 medium potatoes, peeled & cubed
- 3 eggs, hard boiled, peeled & chopped
- 3 dill pickles chopped
- 3 tablespoon mustard
- 1½ cups of mayonnaise
- ½ teaspoon celery salt
- ½ teaspoon pepper
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 medium onion chopped



Preparation:

1. Place peeled, cubed potatoes in a stockpot. Fill w/salted water and boil until tender, 20 – 30 min. Drain & cool for 15 min.
2. In a stockpot boil eggs for 20 min. Drain & cool for 15 min. then peel & chop.
3. In a 3 ½ qt. Make & Take® add potatoes, eggs and remaining ingredients. Mix well.

Note: Important to mix while potatoes & eggs are still warm.