



The Pioneer Woman

by Ree | The Pioneer Woman
in Potato Salads, Salads

Web Page

<http://thepioneerwoman.com/cooking/2009/06/fourth-of-july-week-perfect-potato-salad/>

Potato Salad

Prep: 45 mins
Cook: -

Level: Easy
Serves: 8

Description

Plain—but absolutely scrumptious—potato salad. The kind that goes with baked beans and watermelon. This is the way potato salad should be! Fluffy, light, flavorful, and packed full of treats.

Ingredients

- 5 pounds Russet Potatoes (about 8 Medium Russets)
- 1-½ cup Real Mayonnaise (NOT Miracle Whip)
- 4 Tablespoons Prepared Mustard (regular, Dijon Or A Mixture Of Both)
- 5 whole Green Onions, Sliced Up To The Darkest Green Part
- 8 whole Small Sweet Pickles (may Use Dill If That's More Up Your Alley)
- 1 teaspoon Kosher Salt (more To Taste)
- ½ teaspoons Paprika
- ½ teaspoons Black Pepper
- 4 whole Hard Boiled Eggs

Preparation

Cut potatoes in halves or thirds, then boil until fork tender. Drain. Mash potatoes or run them through a ricer or food mill to make them extra fluffy. Fold potatoes together with mayonnaise, mustard, green onions, salt, pepper, and other seasonings you like. Fold in pickles and eggs, then taste for seasonings, adding more salt, mustard, or mayo as needed. You may also splash in juice from the pickle jar if salad needs a little moisture.

Serve with baked beans, coleslaw, pasta salad, burgers ... and two pieces of pie.

And that's an order.