



## Redskin Potato Salad

Prep Time: 20 mins.

Servings: 10

2 lbs redskin potatoes

4 hard-boiled eggs, coarsely chopped

1 cup green pepper, chopped

1/8 cup onion, chopped

### Dressing

1 cup mayonnaise

2 Tbsps. prepared mustard

1 tsp. vinegar

2 Tbsps. sugar

Salt & pepper to taste

### DIRECTIONS

Wash potatoes and place in a large pot, cover with water, and add 3 tablespoons salt. Cover pot and bring to a simmer. Cook until potatoes are tender. Check with a knife or toothpick, by inserting; if there is no resistance, the potatoes are done. Always check the largest potato as it takes the longest to cook.

Allow potatoes to cool. Once cooled, cut into approximately 3/4 inch cubes. In a large bowl mix potatoes, green pepper, and onion.

Mix together mayonnaise, mustard, vinegar, and sugar. Mix into potato mixture to coat evenly. Gently add hard-boiled eggs. Salt and pepper to taste. Chill before serving

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