**Northern Style Deli Potato Salad**

**Ingredients:**

2# yellow potatoes

½ cup onion small dice

½ cup green bell pepper small dice

1 tsp. pepper

¾ cup mayo

1 tsp. parsley flakes

2 tsp. white vinegar

2 tsp. sugar

Salt to taste

**INSTRUCTIONS**

1. Optional: peel the potatoes.
2. Cook the potatoes until they are tender and you can stick a fork in them without much effort; about 20 minutes. This could vary based on the size of the potato, so check them regularly.
3. Drain the potatoes and set them on a sheet tray to cool for about 10 minutes.
4. After the potatoes cool, cut them in half lengthwise and then cut the halves into slices. It should look like thin half-moons.
5. Put the cut potatoes back in the cooler to finish cooling.
6. Mix all other ingredients together.
7. Once the potatoes have cooled, add them to the wet mixture.
8. Adjust seasoning to taste.