**Southern Style Potato Salad**

**Ingredients:**

2# Potatoes

1 cup onion small dice

½ cup celery small dice

½ cup relish, or diced pickles

1 cup mayo

1 Tbsp. grainy mustard

2 Tbsp. yellow mustard

Salt and pepper to taste

3 eggs; hardboiled, cooled, and diced

**INSTRUCTIONS**

1. Optional: peel the potatoes.
2. Cut the potatoes into 1 inch cubes. Put in a pot and cover with hot water.
3. Bring the potatoes to a boil. Boil until they are tender. You should be able to stick them with a fork. Be careful not to overcook them or you will have mashed potatoes instead of potato salad.
4. Drain the potatoes and put them on a half sheet pan to cool. After 10 minutes, put in the cooler to finish cooling; about 15 more minutes.
5. While the potatoes are cooking and cooling, dice up all of your veggies.
6. When the potatoes have cooled, mix all ingredients together in a bowl.
7. Season to taste.