



Sticky Fingers Potato Salad

Makes approximately 15 servings

Ingredients

Red skinned potatoes
1 1/3 cup heavy duty mayonnaise
1 1/3 cup yellow mustard
5 pickle spears, diced
2 1/2 boiled eggs, diced
1/2 red onion, diced
1 tbsp. salt
1 tbsp. pepper

Directions:

1. Boil one pan of red skin potatoes for 60 minutes at 35 degrees.
2. Drain off water.
3. Cut potatoes into 1/8 inch cubes
4. Mix remaining ingredients with cut potatoes. Combine well and enjoy!

Recipe from Sticky Fingers.
www.StickyFingers.com