



Century
Federal Credit Union

Recipes for Success

Grandma's Potato Salad

Jen, Marketing Director

Ingredients

- 5lbs of Yukon Gold potatoes
- 1 dozen eggs
- 3 1/2 cups mayo
- 1/4 cup yellow mustard
- 1 tsp paprika
- 6 stalks of celery, diced
- 2 medium onions, diced
- Salt and pepper to taste



Directions

1. Cut up potatoes into 1 inch pieces and boil until tender. Then drain water and let potatoes cool.
2. Bring eggs to a boil, shut off heat and let sit in hot water for 10 minutes. Then drain water, let eggs cool, peel and dice 11 of the eggs.
3. In a large mixing bowl combine mayo, mustard and paprika. Then add in diced celery, onions, potatoes and chopped eggs and stir together until combined.
4. Add in salt and pepper and mix well.
5. Slice up remaining egg and place on top of the finished potato salad and sprinkle with a little more paprika to add some color.