

### Southern Potato Salad

#### Ingredients:

- 1 lbs of potatoes, peeled and diced
- 5 hard boiled eggs, chopped
- 1 cup of mayonnaise
- 2 tsp yellow mustard
- 6 TBSP of sweet pickle relish
- Salt and pepper to taste

#### Instructions:

1. Place eggs in a pan covered with cold water. When the water starts to boil, reduce to low and simmer uncovered for 1 minute . Remove from heat and COVER and let stand for 20 minutes.
2. Peel and dice the potatoes into about 1 inch pieces.
3. Cover them with water and bring them to a boil for about 15 minutes or until tender. Drain in a colander.
4. Let the potatoes cool before mixing so they won't crumble. I actually put mine in a bowl in the refrigerator for about an hour.
5. In a separate bowl, mix the other ingredients together.
6. Then add the potatoes and mix gently.