

Southern Style Potato Salad (makes about 6 servings, ½ c each)

There are many versions of potato salad. This recipe, typical of South Carolina, includes sweet relish or sweet pickles, eggs and yellow mustard for ingredients.

Kitchen tools:

1 colander and 1 large bowl	1 knife and 1 large rubber spatula
1 large stock pot and cover	1 set measuring spoons and measuring cup
1 med pot and cover	1 cutting board
1 potato peeler	

Ingredients:

5 to 6 large white potatoes	1/3 cup sweet relish or diced sweet pickles
4 large eggs	1 tbsp. yellow mustard
1 tsp baking soda (to add to boiling eggs to make easy peeling)	salt to taste
½ cup mayonnaise	paprika to add color

What to Do:

1. Rinse potatoes under cold water, pat dry. Peel potatoes. Cut into ½ to 1 inch pieces. Place potato cubes in large stockpot and cover with cold water. Bring to boil, until potatoes are tender. After cooked, drain hot water. Set aside and let cool.
2. Place eggs in med pot, cover with cold water. Add 1 tsp baking soda. Bring to boil for about 20 minutes for hardboiled eggs. Drain water and cover with cold water until eggs are cool.
3. Peel eggs and dice.
4. Put potatoes into large bowl. Add mayonnaise, mixing gently with spatula. Add eggs, relish or pickles and mustard. Mix gently with spatula until well combined. Add salt to taste.
5. Sprinkle potato salad with paprika for color. Refrigerate for 1 hour.
6. Serve and Enjoy!

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