

Tangy Potato Salad



Ingredients

- | | |
|--------------------|----------------------------|
| 5 medium potatoes | 2 tsp yellow mustard |
| 3 hard-boiled eggs | 2 tbsp apple cider vinegar |
| 1/2 onion | 2 tbsp fresh dill weed |
| 3 celery stalks | 1/4 tsp celery seed |
| 2 tbsp dill relish | salt to taste |
| 1 c Miracle Whip | pepper to taste |

Directions

1. Cube the potatoes and boil them in salted water until soft. The peel may remain on or be removed.
2. While the potatoes are cooking, use a large bowl to combine relish, Miracle Whip, mustard, vinegar, and seasonings and set aside.
3. Chop the eggs, onion, and celery and set aside.
4. Drain the cooked potatoes and add them to the dressing mix.
5. Chill all ingredients for 20 minutes.
6. Combine all ingredients.
7. Chill overnight if possible for best results.