

Potato Salad

10-12 med-large potatoes
6 eggs hard boiled chopped
1/2 cup celery finely chopped
8 green onions finely chopped
1/2 pickle finely chopped
1 cup+ bacon
1 1/2 cups miracle whip
1 1/2 tsp. mustard
1 Tbsp. apple cider vinegar
1 tsp. sugar
1 tsp. salt (maybe 1/2 tsp. more to taste)
1/4 tsp. paprika
1/4 tsp. pepper

To hard boil eggs, put them in cold water with 1/4 tsp of salt and bring to a boil. Reduce heat to a medium boil. Boil for 10 min then put into cold water as soon as they are done. Peel and chop.

Peel potatoes and cut into 1 inch cubes. Place in pot and add water until it just covers the potatoes. Boil for 8-10 minutes until you can stick a fork in the potatoes and they feel soft. Drain and place on paper towel to cool (Don't rinse in cold water!). While potatoes are cooling, combine eggs, celery, green onion, pickle, and bacon. In another bowl combine miracle whip, mustard, apple cider vinegar, sugar, salt, paprika and pepper. After the potatoes are cooled, gently fold them with the other ingredients. Add dressing. If it seems to be too dry for you, add more miracle whip. Refrigerate for at least 4 hours.