

## CHEF D'S POTATO SALAD

- 2 bags of Baby Potatoes
- 1 Sweet onion
- 1 head of Celery
- 3 cups Hellman's mayonnaise
- 1 cup Spicy brown or Dijon mustard
- 6 Hard-boiled eggs
- 1 tsp Kosher salt
- 1 tsp Paprika
- 1 tsp Coarse black pepper

1. Wash and cut the baby potatoes into quarters.
2. Place the quartered potatoes in a large pot and cover them fully in water, boiling until fork tender, about 15 minutes. Once ready, drain the potatoes and set them aside.
3. In a separate pot add 6 eggs, cover with water, and boil for 12 minutes. Remove from the heat and let chill.
4. Wash the celery and slice into thin pieces, starting from the leaf end (make sure to remove those) slice about 3/4 of the entire head and then set aside.
5. Dice your entire sweet onion and set aside.
6. Take the now cool eggs, peel, rinse, and chop the eggs, and set aside.
7. In a large mixing bowl add the potatoes, chopped egg, sliced celery, diced onion, mayonnaise, mustard, paprika, salt, and pepper, and gently fold together until all the ingredients are well incorporated.
8. Chill for at least 2 hours in the refrigerator before serving.

## ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Sides</a>
<b>Category</b>	<a href="#">Fourth of July, Salads</a>
<b>Cuisine</b>	<a href="#">Chef Dana, Seasonal Summer</a>