



## Oma's Easy Potato Salad Recipe

### Ingredients:

- approx. 3 lb potatoes, cut up, approx. 8 cups
- 1 tsp salt
- 1 cup mayonnaise
- ½ cup liquid from dill pickles
- ¼ - 1 small onion, chopped (amount is your preference)
- 3 - 4 dill pickles, chopped (more or less to taste)
- salt and pepper to season
- dill weed to season

### Instructions:

1. Wash and cut up unpeeled potatoes. Put in pot with hot water, 1 tsp salt, and bring to boil. Watch that it doesn't boil over (it foams).
2. Boil potatoes for about 10 minutes, until just tender. **DO NOT OVERCOOK.** Meanwhile, in serving bowl, add mayonnaise and pickle juice. Whisk until smooth.
3. Add chopped onion and dill pickle to dressing.
4. Drain potatoes when tender. Add to dressing in serving bowl. Mix gently.
5. Season with extra salt, pepper, and dill weed.
6. Serve hot, warm, or cold. The longer you let it stand, the more flavor is developed, but it does taste great immediately.
7. Serves 6 - 8.

### Hints:

- Add chopped hard boiled eggs if you have them.
- If you don't have hard boiled eggs ready, you can always add a couple of eggs into the water that's cooking the potatoes. The eggs will be done when the potatoes are done! Rinse them under cold water, peel, chop, and add.
- Chopped celery, radishes, and apple (unpeeled) are nice additions to add.