

## **Fipps Family Potato Salad**

**SOURCE: SOUTHERNLIVING.COM (Michele Fipps - Johns Island SC)**

**PREPARATION TIME: 20 minutes      COOKING TIME: 40 minutes**

### **INGREDIENTS:**

4 lbs baking potatoes (8 large)  
3 hard-cooked eggs, grated (on the largest holes of a cheese grater)  
1 C mayonnaise  
1 TBS spicy brown mustard  
1 1/2 tsp salt  
3/4 tsp pepper

### **INSTRUCTIONS:**

Cook potatoes in enough boiling water to cover 40 minutes or till tender – drain/cool.  
Peel potatoes - cut into 1" cubes.

Stir together potato + egg.

Stir together mayonnaise + next 3 ingredients - gently stir into potato mixture - serve immediately, or cover/chill, if desired.

**Red Potato Salad:** Substitute 4 pounds red potatoes (8 large red potatoes) for baking potatoes.

**Potato Salad With Sweet Pickle:** Add 1/3 C sweet salad cube pickles to potato mixture.

**Potato Salad with Onion and Celery:** Add 2 celery ribs (diced) + 1/2 small sweet onion (diced) to potato mixture.

**Light Potato Salad:** Substitute 1 C low-fat mayonnaise.

YIELD: 8-10 servings