

# Classic Potato Salad

## Ingredients

- 3 lb Redskin potatoes, 1/2 inch dice
- 4 hard boiled eggs
- 1 cup mayonnaise
- 1/4 cup buttermilk
- 2-4 Tbl pickle juice
- 2 Tbl mustard (yellow or Dijon)
- 1/4 cup diced dill pickles
- 2 ribs celery, diced
- 1/4 cup red onion, diced
- 1/2 tsp paprika
- Salt and pepper to taste

In a large pot, cover the potatoes with well salted water. Boil, until fork tender - drain and let cool.

Make dressing: separate yolks from whites and place yolks in a large bowl, add mayo, buttermilk, pickle juice, pickles, mustard and paprika. Season with salt and pepper and stir well, mashing yolks.

Combine potatoes, diced egg whites, celery and onion. Pour dressing over and mix gently.

Refrigerate several hours to allow flavors to blend.