



Mustard Potato Salad

5 medium potatoes, peeled, cut into 1" cubes
3 hard-cooked eggs, peeled, coarsely chopped
1 cup Miracle Whip
2 tsp. prepared mustard
1/2 cup celery, chopped
2-3 green onions, tops & bottoms, sliced thin
paprika (to taste, and sprinkled over top)
salt and pepper (to taste)

Put potatoes in large saucepan; cover with water. Add 1 Tbsp. salt and bring to a boil over medium heat. Cover and boil gently about 15 mins., or until potatoes are tender. Drain and let potatoes cool completely.

In large bowl, combine potatoes, eggs, celery and onions. Stir in Miracle Whip and mustard. Add more Miracle Whip as needed, for moisture and flavor.

Taste, then season with paprika, salt and pepper.