

# Potato Salad

## { INGREDIENTS }

4 Hard Boiled Eggs  
8-10 Medium Red Potatoes  
1 C. Mayonnaise  
1/3 C. Sweet Relish  
2 T. Yellow Mustard  
6-8 Strips of Cooked Bacon

*Season to Taste:* Sea Salt, Black Pepper & Paprika

## { DIRECTIONS }

Hard boil eggs. Cook the bacon.

Boil the potatoes; don't let them get too soft or they will fall apart later when you mix the potato salad together.

Peel the shells off the eggs. Separate the egg yolks from the egg whites placing each in their own bowl: egg whites in a large bowl and egg yolks in a smaller bowl.

Using a fork, mash the egg yolks into a fine crumble.

Add the mayonnaise, mustard and relish.

Taste test and season to personal preference.

Coarsely chop the egg whites.

I FIND A PASTRY BLENDER WORKS GREAT. IT IS A HAND-HELD, MANUAL KITCHEN UTENSIL THAT IS USUALLY MADE OF NARROW METAL STRIPS OR WIRES ATTACHED TO A HANDLE.

Drain the potatoes and add to the large bowl of egg whites.

Crumble the bacon and add to the egg yolks.

Combine the contents of the yolk mix with the potatoes and egg whites.

Serve and enjoy!

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