



# Kickin' Potato Salad

## Ingredients

- › 7 red skin potatoes (or substitute with potatoes of choice)
- › 3 eggs
- › ½ cup chopped celery
- › ¼ tsp garlic salt
- › ¼ tsp of celery salt
- › 2 tbsp of **Hofmann Horseradish Mustard**
- › ¼ cup mayonnaise
- › ½ cup yellow "Vidalia" onions
- › ½ cup pickle relish

## Directions

- \* Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, peel and chop.
- \* Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.
- \* In a large bowl, combine the potatoes, eggs, celery, onion, relish, garlic salt, celery salt, Hofmann Horseradish Mustard, and mayonnaise. Mix together well.
- \* Refrigerate until chilled.

### Prep Time

10-12 minutes

### Cook Time

30 minutes

### Serves

6 people



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