

Reid's Tater Salad

(this feeds Lisa and I with a little left over)



Ingredients

- 2 good size potatoes
- 1 / 4 cup mayonnaise (see note below) – NOT miracle wipe
- 1 tablespoon yellow mustard
- 2 scallion onions (throw away the straggly ends – use about 6” in length – chop thinly using all of the onion green stalk and bulb too)
- 1/2 good size kosher dill (Claussen) pickle (diced in small pieces)
- 1 small can sliced black olives (2.25 oz) – do not slice, just drain
- 1 teaspoon black pepper
- few shakes of paprika

Directions:

1. You want to start this process so the finished product will have a few hours to sit in the refrigerator to blend the flavors
2. First hard boil the egg but not overly hard (for me, I let them boil about 3 minutes after they start to boil). Let sit while you do the rest of the stuff.
3. Peel cube (about 3/4” cubes) and boil the potatoes but be careful not to boil too long – your not making mashed potatoes – you want them firm but not crunchy – this is the trickiest part.
4. After potatoes are cooked, dump them in a colander to cool.
5. While potatoes are cooling, in a good size bowl, slice and add pickles, slice and add green onions, add olives.
6. Peel the shell off the eggs and set aside
7. To the bowl, add potatoes, add pepper, add mayonnaise, add mustard and stir carefully (don't want to smash the potatoes). If it looks like you need to add more mayonnaise – add more.
8. Slice up all but one egg into chunks (about 16 chunks per egg) – fold into bowl (what the heck does “fold mean” - mix gently into salad mix).
9. With the remaining egg, cut into slices and arrange around the top of the bowl.
10. Your almost done.... Sprinkle lightly the top of the salad with a little paprika.
11. Place in the refrigerator and serve after cooling at least 2 to 4 hours.

Note: You might want to add mayonnaise a little at a time – Lisa does not like too much mayo