



## Pat McBride's Simple & Tasty Potato Salad

Potato salads are as unique as the person making them. Some people use pickles, peas, bacon or what ever else they might find in the refrigerator. Of all the potato salads I have tried, Pat McBride's, my mother-in-law, is the best! I'll bet I make this dish a dozen times or more each year.

Boil three and half pounds of potatoes until cooked. Pat preferred red potatoes, I prefer Yukon Gold Potatoes. Hard Boil a dozen eggs



Let potatoes cool then peel and cube. Add salt and pepper to taste and mix.

Sprinkle vinegar over the potatoes to taste, mix and let stand for half hour in the refrigerator. Vinegar is the secret ingredient of this salad.



Slice eggs into the salad  
Dice and add one bunch of green onions into the salad



Fold in half jar of Best Food's Mayonnaise  
(If you don't use Best Foods...don't make this salad!)

You should get 8-10 servings from this simple and tasty recipe. Enjoy!

