

## Grams Potato Salad

5 pounds russet potatoes  
6 eggs  
2/3 cup of dill pickle juice  
2 cups mayonnaise  
1 3 in diameter onion sliced and diced.  
Salt and pepper.

This is for a large group.

I used 4.5 pounds of RUSSET potatoes.

Peeling is optional, some people do not like skins in their potato salad... I do.

Cut them in half lengthwise then into 1 in slices.

Boil for at most 15-20 mins, you want them a bit hard not soft like mashed potatoes. This takes some practice to get the time right for the batch. My last batch was too soft.

Put eggs in pot covered with ½ in of water. Bring to boil then remove from heat, cover and let sit for 25 mins.

Put 2 cups of mayonnaise and the pickle juice in a small mixing bowl and mix thoroughly..

When potatoes are done let cool for 15 mins, and add eggs sliced both directions. I use an egg slicer and do one way then rotate the sliced egg the other direction then place with potatoes.

Stir well.

Add half of the mayonnaise mixture and stir well. Add half of whats left and stir again. Now add remainder to taste. I think this recipe is a bit light on the mayo but you can add what you feel is right. Add some salt and pepper to taste and it's ready to serve warm or put in fridge overnight and serve chilled.

ENJOY.