Grandma's & Mom P's Potato Salad

Description

Boil about 5-6 potatos that have been cut into quarters or less.. Red skin are nice. KEEP skin on, let Cool.
Grate about 2 carrots, Finely Chop about 3-4 pickles (pickles add a nice zing to the salad), 2 green onions finely chopped.
Cut up cooled potato into bowl and mash a slight bit with potato masher. Toss in all ingredients.
Add salt and pepper to taste and a dash or two of Paprika.
Add 2 boiled eggs if desired, a nice touch. Slice both and add one into entire salad mix, the other sliced egg will be used as final layer on top of salad as decor.
Add Miracle Whip salad dressing, about 4 -6 table spoons. Main goal is to moisten mix and not have too dry or too wet.
When finished mixing all and taste is good, then place in serving bowl, top with last sliced egg, and sprinkle a touch of paprika and parsley on top.
Best chilled for a couple of hours as this allows the flavours to work best.
Serve in summer. ;)

Summary

Yield: 8
Prep Time: 30 minutes
Category: Salads

Ingredients

Instructions