

American-Style Potato Salad with Eggs and Sweet Pickles

Serves 6 to 8

2 pounds Red Bliss or new potatoes, boiled, peeled if desired, and cut into 3/4-inch cubes
2 tablespoons red wine vinegar
1 teaspoon kosher salt or 1/2 teaspoon table salt
1/2 teaspoon ground black pepper
3 boiled eggs cut into small dice
2-3 scallions, sliced thin (about 1/2 cup)
1 small celery stalk, cut into small dice (about 1/2 cup)
1/4 cup sweet pickle (not relish), cut into small dice
1/2 cup mayonnaise
2 tablespoons Dijon-style mustard
1/4 cup minced fresh parsley

1. Layer warm potato cubes in a medium bowl. Sprinkle with vinegar, seasoning with salt and pepper as you go.
2. Mix in remaining ingredients. Refrigerate until ready to serve. Adjust seasonings and serve chilled.