

HONORING JUNETEENTH FOOD TRADITIONS



RED POTATO SALAD

by Monika Byrd McGhee

SERVINGS: 12 | PREPARATION: 1 HOUR | COOKING: 1 HOUR | READY IN: 2 HOURS

Ingredients

- 2 pounds scrubbed red potatoes
- 6 eggs
- 1 onion
- 1 stalk celery chopped
- 2 cups Miracle Whip
- 2 tablespoons apple cider vinegar
- 2 teaspoons kosher salt
- 1 teaspoon crushed red pepper
- 1/2 teaspoon black pepper
- 2 tablespoons relish
- 1 teaspoon celery seed
- 1 teaspoon paprika
- Salt and pepper to taste

Directions

1. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and set in the refrigerator to cool.
2. Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop. Add salt and pepper to taste.
3. Chop the cooled potatoes, leaving skin on and add salt and pepper to taste. Add to a large bowl, along with the eggs, onion, and celery. Add mayonnaise, celery seed, and sweet relish.. Chill for at least one hour before serving but for optimal results chill overnight.
4. Garnish with paprika.

