

Barbecue Joynt Potato Salad

Single	Multiple
5 -	10 -
2 -	3 -
3/4 Cup	1 1/4 Cup
3/4 Tsp.	1 1/2 Tsp.
1 Cup	2 Cup
1 Cup	2 Cup
1/2 Cup	1 Cup
1 Cup	2 Cup
1/2 Tbsp	1 Tbsp
1/2 Tsp.	1 Tsp.
1/2 Tsp.	1 Tsp.

Russet potatoes, boiled, peeled and cubed.

Eggs

- ☐ Cook potatoes until done, but firm.
- ☐ Hard boil eggs. Shred or finely chop.
- ☐ Peel potatoes and cut into 1" cubes.

Dill pickles - chopped.

Garlic - chopped.

Celery - chopped.

Red onions - chopped.

Bacon - Cooked and crumbled (Optional)

- ☐ Coarsely mash potatoes (leave some small lumps)
- ☐ Add pickles, garlic, celery, onions and bacon (if desired) to potatoes.

Mayonnaise

Prepared mustard.

Celery Salt

Black Pepper

- ☐ Mix mayonnaise, mustard, salt and pepper together.
- ☐ Add mayonnaise mixture to potatoes.
- ☐ Add eggs to mixture. Mix only enough to distribute.
- ☐ Refrigerate immediately.

Yield: Single: 6 - 8, Multiple: 12 - 16

Comments: 1) Can be served hot.