



## *Jane's Potato Salad*



### **Ingredients:**

- Six (6) peeled potatoes
- 3-4 eggs (more is better)
- $\frac{1}{3}$  -  $\frac{1}{2}$  cup diced sweet onions
- $1\frac{1}{2}$  cup mayonnaise
- 2 TBL juice from Kosher Dill Pickles (I use Vlassic Snack'mms Kosher Dill Pickles)
- 3 TBL sugar
- 1 tsp yellow mustard
- 1 tsp Vinegar
- Salt
- Milk

### **Method:**

1. Boil six (6) peeled potatoes in salted water until done (set timer for 20 minutes, then check for doneness using a toothpick. Cool on a wire rack. Then dice and set aside.
2. Place eggs in pan and add enough water to cover the eggs with at least 1" of water. Add and one (1) tsp of vinegar. Heat rapidly to a boil; remove from heat, cover, and let sit for 22-24 minutes. IMMEDIATELY immerse eggs in an ice bath to stop the cooking. Peel and dice.
3. Make the dressing by mixing mayonnaise, Kosher dill pickle juice, sugar, yellow mustard and milk to make desired consistency (we like it a little sloppy, but start at  $\frac{1}{3}$  cup.)
4. GENTLY, fold together the diced potatoes, diced eggs and onion. Add the dressing to desired texture and fold into potato mixture. Refrigerate until ready to serve.

### **For a $1\frac{1}{2}$ batch (if you are going to take the time to make it, make a lot)**

- 9 potatoes
- 6 hard boiled eggs
- $\frac{1}{3}$  -  $\frac{2}{3}$  cup chopped onions
- 2  $\frac{1}{4}$  cup mayonnaise
- 3 T. juice from Kosher Dill Pickles
- 4.5 T. sugar
- $1\frac{1}{2}$  t. yellow mustard
- Milk for desired consistence (we use  $\frac{1}{2}$  cup)