

Tedd Webb's Freakin' Awesome Potatoes Salad

Ingredients:

- 3 pounds potatoes, boil until just tender, cubed, cooled for 20 minutes in frig
- 6 hard boiled eggs, cooled, separate yellows from 5 whites, (save one egg for garnish) coarsely chop the 5 egg whites- save yellow aside
- 1/2 cup chopped red onion
- 1/4 cup chopped celery
- Dressing:
 - 3/4 cup mayonnaise
 - 1 to 2 tablespoons prepared mustard
 - Get egg yellows, sugar and mayo, mustard and whisk, makes a very sweet dressing.
 - salt and pepper to taste
 - pour over cut potatoes and other ingredients and toss
 - slice final egg into thin pieces and scatter on top surface, sprinkle paprika over the top, and add some parsley
 - add 1/2 cup of sugar and mix well
 - serve cool



God bless

Teddy