



DAVID'S RECIPE



POTATO SALAD

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Ingredients

4 lbs. Russet potatoes, peeled and cut into 1-inch cubes

¼ c. sugar

6 tbs. rice wine or white wine vinegar

1 c. diced celery

½ c. diced sweet onion

½ c. fresh dill weed

2 tbs pickle relish

2 tbs whole grain mustard

1 ¼ c. mayonnaise

Kosher salt

Fresh cracked black pepper

Optional: ¼ tsp cayenne pepper

Optional: 4 strips thick bacon, cooked crisp and chopped

Directions

1. In a large saucepan, add potatoes to 2 quarts water along with 2 tbs sugar, 2 tbs kosher salt and 2 tbs vinegar. Bring to a boil.
2. Once the pot is boiling, reduce to a simmer for 10 minutes. Potatoes should be tender. Place potatoes in colander to drain.
3. Spread potatoes out on a baking sheet and drizzle with 2 tbs of vinegar. Allow to cool.
4. In a large bowl, combine 2 tbs sugar, 2 tbs vinegar, celery, onion, dill, relish, mustard, and mayo.

5. Gently fold in potatoes (and optional ingredients). Salt and pepper to taste. Cover and refrigerate until serving.
6. Enjoy!