



# Shawn's Potato Salad

## Ingredients

2.5 pounds of medium-sized gold potatoes, peeled & cut into quarters  
1.5 tbsp. of fresh dill, finely chopped  
1 tbsp. of fresh parsley, chopped  
1/2 cup of white or yellow onion, finely chopped  
1/2 cup of celery, finely chopped  
1/3 cup of sweet relish  
3 medium to large hard-boiled eggs, chopped  
1 tsp. of lemon juice  
3/4 cup of mayonnaise  
1/4 cup of sour cream  
1 tbsp. of Dijon mustard  
1 tsp. of yellow mustard  
1 tsp. of apple cider or regular vinegar  
1/4 tsp. of paprika  
1/4 tsp. of celery seeds (optional)  
1/2 tsp. of salt  
1/4 tsp. of fresh black pepper  
Dash Lawry's (optional)  
Paprika for garnish  
Sprinkle of green onions for garnish

## Recipe Directions

1. Place the quartered, peeled potatoes in a large pot of water covering them by an inch or so and bring to a gentle boil.
2. Add 1 tablespoon salt, stir, then boil for about 10-12 minutes or until fork-tender.
3. Meanwhile, in a large mixing bowl, mix all ingredients until well combined with a spatula.
4. When potatoes are done, drain them and cut them to 1-2 inch chunks. It's okay if some are smaller and a little softer. Don't overcut or mash.

5. Pour the potatoes into the lovely creamy mixture and combine gently.
6. Level it out somewhat with a spatula and cover bowl with plastic wrap.
7. Refrigerate overnight or at least a few hours.
8. After refrigeration, uncover, give a gentle stir, garnish with paprika and green onions, and devour.

