

Classic Potato Salad

RECIPE



INGREDIENTS

- 2 pounds russet potatoes
- Salt
- 1/2 cup mayonnaise
- 2 tbsp cup Dijan mustard
- 1 tsp white wine vinegar
- 1/4 cup chopped red onion
- 2 tbsp sweet pickle relish
- 1 stalk celery, chopped
- Sugar to taste
- Paprika, dill, dry basil, to taste and garnish.

INSTRUCTIONS

Halve the potatoes.

Simmer in saltwater until tender. Approx. 15-20 minutes.

Cool and chop into bite-size cubes. Remove skin if desired.

Combine ingredients and toss with potatoes. Season and garnish to your pleasure!

Suggested Wine Pairing: Heitz Cellar Napa Valley Chardonnay