

## **Watkins Potato Salad**

6 medium potatoes  
3 tbsp vinegar (apple cider or white)  
2/3 cup mayonnaise  
2-1/2 tsp **Watkins Potato Salad Seasoning**

Boil potatoes until barely tender. Cool, peel and dice. Add vinegar; toss lightly & marinate 30 minutes. Add remaining ingredients & toss thoroughly. Chill. Makes 4 servings.

## **Picnic Potato Salad**

3-4 cups / 750-1,000 mL sliced, diced or cubed potatoes  
2 hard cooked eggs, peeled and diced  
1/2 cup / 125 mL celery, diced  
1/2 cup / 125 mL mayonnaise  
1/2 cup / 125 mL sour cream  
2 tbsp / 30 mL prepared mustard  
2 tbsp / 30 mL white vinegar  
2 1/2 tbsp / 37.5 mL **Watkins Potato Salad Seasoning Blend**

### **Directions**

In a large pot, boil enough water to cover potatoes. Add a pinch of salt for taste. Add cut potatoes to boiling water, cover and let cook for 8-15 minutes until just tender. Drain potatoes, let cool slightly.

In a large mixing bowl, combine mayonnaise, sour cream, mustard, white vinegar and Watkins Potato Seasoning blend. Stir in potatoes, celery and hard boiled eggs to mixture. Serve warm or cold, on a crisp lettuce leaf or as part of your picnic buffet.

Total Time: 1 Hour

Prep Time: 20 Minutes

Cook Time: 40 Minutes

Yields: 5-6 cups / 1 1/4 - 1 1/2 liters of salad

Bonus:

### **Watkins Potato Salad Seasoning Blend**

2 tsp / 10 mL **Watkins Organic Onion Powder**  
2 tsp / 10 mL **Watkins Organic Parsley**  
1 tsp / 5 mL celery salt  
1/2 tsp / 2.5 mL **Watkins Organic Paprika**

In a small mixing bowl, combine all ingredients. Stir until well combined. Store in an airtight container or jar. This makes enough seasoning blend for two batches of potato salad.

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Recipe from <http://www.trustednaturalhomeproducts.com>