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Potato Salad with Eggs and Pickles

Introduction

Potato salad is a classic dish that is versatile and delicious, making it a staple at picnics,

barbecues, and family gatherings. While the potato salad itself is undeniably tasty, the right pairings can elevate the entire meal. This article explores various options that complement potato salad beautifully, ensuring a well-rounded dining experience.

Detailed Ingredients with measures

- Potatoes (2 pounds, preferably Yukon Gold or red potatoes)
- Mayonnaise (1 cup)
- Mustard (2 tablespoons, Dijon or yellow)
- Celery (1 cup, diced)
- Red onion (1/2 cup, finely chopped)
- Hard-boiled eggs (4, chopped)
- Pickles (1/2 cup, diced)
- Salt (to taste)
- Black pepper (to taste)
- Fresh parsley (for garnish)

Prep Time

Preparation time for making potato salad is approximately 20-30 minutes, depending on your chopping speed and whether you choose to peel the potatoes.

Cook Time, Total Time, Yield

- Cook Time: 15-20 minutes (for boiling the potatoes)
- Total Time: 35-50 minutes
- Yield: Serves 6-8 people

With this recipe in hand, you can create a delightful potato salad that pairs perfectly with various dishes. Whether you're enjoying a summer barbecue or a cozy winter gathering, potato salad is sure to be a hit among your guests.



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Detailed Directions and Instructions



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