

Potato Salad

Ingredients:

- 10-12 medium potatoes, peeled and cut into 3/4-inch chunks (*You can also use steamed, cooled, and chopped cauliflower in place of potatoes. 1-2 heads*)
- 1 1/2 -2 c. mayo
- 8-10 slices bacon, cooked crisp and crumbled
- 1 -2 T. mustard (optional)
- 1/4 c. pickle relish
- 2 hard-cooked eggs, chopped (optional)
- salt and pepper to taste (*we like to use [mineral salt](#) or [Lawry's garlic salt](#)*)

Directions:

Cook potatoes in water until fork-tender. Drain and cool slightly.

Lightly mash with a potato masher or dice with a knife.

Combine mayo, relish, and mustard in a large bowl. Add salt and pepper to taste.

Add potatoes, bacon (reserve a little for garnish) and eggs and toss gently.

Serve cold.