

*From the kitchen of David and Jennifer Deaven*

3. Drain (A), add to large bowl with skillet contents, add (E) and stir to mix. Refrigerate at least 30 minutes prior to serving. Can add olive oil and/or vinegar to adjust as needed.  
Servings: 6  
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## Salad/Potato Salad

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- A: 3# potatoes (firm, e.g. red)
- B: 1/2C butter
- C: 1/4C olive oil
  - 1 onion, red, chopped
  - 2 dill pickles, chopped, or relish
  - 2 ribs celery, chopped
  - 1/2t salt
- D: 3T vinegar
- E: 1/4C mustard, stone-ground
  - 2C dill weed, chopped
  - 1t pepper, ground

1. Cut (A) into largish chunks, halving, quartering as needed and removing spots, eyes or other blemishes as desired. Cook in salted boiling water until tender, about 12 minutes and place in cold water.
2. Melt (B) in skillet, stirring until just browning. Add (C) and saute until onions are tender, then remove from heat, add (D), and stir to coat.



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