



Classic Potato Salad

Ingredients

- 3 to 3½ pounds potatoes (about 10 medium)
- 6 hard-boiled large eggs
- 1 medium onion, finely chopped
- ½ cup mayonnaise
- ½ cup evaporated milk
- 3 tablespoons white vinegar
- 2 tablespoons prepared mustard
- ¼ cup sugar
- 1 teaspoon salt
- ¼ teaspoon black pepper
- Additional hard-boiled eggs, sliced (for garnish)
- Paprika (for garnish)

Instructions

Step 1

Place the potatoes in a large pot and cover with salted water. Bring to a boil and cook until tender when pierced with a fork. Drain and let cool. Once cooled, peel and cut the potatoes into bite-sized chunks.

Step 2

Peel the hard-boiled eggs. Separate the yolks from the whites. Set the yolks aside in a small bowl. Chop the egg whites and add them to the bowl with the potatoes along with the chopped onion.

Step 3

Mash the reserved egg yolks until smooth. Stir in the mayonnaise, evaporated milk, vinegar, mustard, sugar, salt, and pepper until the dressing is creamy and well combined.

Step 4

Pour the dressing over the potato mixture. Toss gently but thoroughly to coat all the ingredients. Taste and adjust seasoning as needed.

Step 5

Transfer the salad to a serving bowl. Garnish with sliced hard-boiled eggs and a sprinkle of paprika. Cover and refrigerate until ready to serve.