USDA Deputy Secretary Vaden | Potato Salad



Stephen A. Vaden
Deputy Secretary of Agriculture

Makes: 8 servings



Ingredients

- 4 potatoes, peeled and diced
- 1 cup mayonnaise
- 1 hardboiled egg, chopped
- ½ cup onion, chopped
- ½ cup red bell pepper, chopped
- 1 teaspoon mustard
- 1 teaspoon vinegar
- ½ teaspoon celery seed
- 1-2 teaspoons of sugar (optional)

Directions

1. Cook potatoes in the microwave for 5-6 minutes until tender. If needed, cook in 30-second increments. Allow the potatoes to cool.
2. To make the sauce: combine mayonnaise, egg, onion, bell pepper, mustard, vinegar, and celery seed.
3. Fold the potatoes and sauce together and taste.
4. If too dry, add more mayonnaise and vinegar.
5. Refrigerate overnight. In the morning, taste. If too sour, add a little sugar (optional).

Recipe from: Stephen A. Vaden, Deputy Secretary, U.S. Department of Agriculture.

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