

# Red-skinned Potato Salad

written by The Recipe Exchange | May 12, 2015

## **Ingredients**

4-5 med. red-skinned potatoes – scrubbed, cut into 1\” cubes  
2 hard boiled eggs – peeled, chopped  
1 cup mayonnaise – low-fat okay  
3 Tbls. dried parsley flakes  
2 Tbls. grated onion  
2 Tbls. Dijon mustard  
2 Tbls. red wine vinegar  
1 tsp. granulated sugar  
1 tsp. salt  
1 tsp. celery seed  
1/2 tsp. black pepper  
paprika – for garnish

## **Directions**

Boil potatoes in water until tender when tested with a fork.

While potatoes cook, beat together all remaining ingredients; set aside.

Drain boiled potatoes, place in a large bowl, and allow to cool slightly.

Slowly pour prepared mixture over cooled potatoes and stir to coat.

Sprinkle with a little paprika, cover, and refrigerate for at least 4 hours before serving.