NELLIE'S POTATO SALAD

This recipe by Janelle Harrigill of Columbus, Ohio, took home a Blue Ribbon at the 2019 Ohio State Fair, in the Heirloom category (meaning the recipe is 50 years or older).

Time: Approx. one hour
Yield: 12-15 servings

INGREDIENTS
• 6 large potatoes, boiled and peeled
• 5 large boiled eggs, 1 reserved after slicing
• 1 large onion, diced
• 1 stalk of celery, diced
• 3 sweet pickles, diced
• 1-2 tbsp. pickle juice
• 2 tbsp. yellow mustard
• 1 cup mayonnaise
• Salt to taste
• Paprika, sprinkle

INSTRUCTIONS
• Prepare hard-boiled eggs. Peel and slice when cold, reserving one sliced egg to use later as a topping.

• Boil potatoes. Peel and slice when cold.

• Combine potatoes, 4 eggs, onions, celery, pickles, mustard, and mayonnaise.

• Add preferred amount of pickle juice and salt to taste.

• Top with one sliced egg and sprinkle with paprika.