



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.

