

Sherry's Potato Salad

- 5 lbs Idaho Potatoes - Peeled, cut into chunks - don't mix while they're still warm
- Sweet pickle Juice (pour over cooked potatoes)
- Sweet pickle relish - a few Tbsp. - to taste
- Celery - 6-8 stalks, chopped
- Green peppers - 1, chopped
- Minced Onions, 1-2 tsp (hydrate in a cup using the sweet pickle juice)
- Salt
- Garlic powder
- Onion powder
- Celery salt
- Jar of diced pimentos with juice
- Yellow mustard - 1-2 Tsp.
- Miracle Whip - several Tbsp.
- 8-10 boiled eggs (Lay the two nicest looking boiled eggs off to the side)
- Paprika (garnish)

Place cooled potatoes in a large mixing bowl. Add seasonings (everything but the paprika), pimentos and sweet pickle juice. Stir. Add the celery, green peppers, sweet pickle relish and hydrated minced onions.

Separate the yellows from the egg whites. Mash up the yellow w/ 1-2 tsp of yellow mustard and several tbsp of Miracle Whip. Add to the overall mixture. Chop egg whites and mix them in. You'll probably have to add more Miracle Whip.

Stir it all up and get to the flavor / consistency you want. (It always requires at least a little tweaking. I think my brother just likes to use that as an excuse to be the first to taste it!) When done, put in serving bowl and slice the (nice) boiled eggs and place on top as a garnish. Sprinkle paprika over the top. Serves a lot. Enjoy!