

POTATO SALAD

1. 15 lbs. potatoes
 2. 1 Large Onion, Shredded fine (optional)
 3. 2 bunches fresh celery, chopped
 4. 12 hard-cooked eggs, chopped
 5. 1 cup sugar
 6. 1 tblsp. salt
 7. 1 tblsp. pepper
 8. 1/2 cup prepared mustard
 9. 4 cups Mayonaise
 10. 2 tsp. Celery Seed
1. 15 lbs. potatoes
 2. 1 Large Onion, Shredded fine (optional)
 3. 2 bunches fresh celery, chopped

Instructions

1. Wash, peel and cube potatoes.
2. Rinse starch from potatoes with cold water after cubing.
3. Boil potatoes until done but still firm.
4. Drain and Cool potatoes in a colander,
5. Get potatoes as dry as possible.
6. Put potatoes in large mixing bowl,
7. Sprinkle on sugar, salt, pepper, and celery seed.
8. Add all other ingredients.
9. Stir to mix thoroughly from sides of bowl to center.
10. Cover and refrigerate 8 hours if possible before serving, allowing ingredients to marinate.