

Mary Anne's Sister's Potato Salad

This is by far the best potato salad recipe I have ever had. Too many ingredients cause too many flavors to "fight" with each other. Another reason is that Stephanie said to use enough Hellmann's mayonnaise to make it creamy. Too little mayonnaise causes the potato salad to be dry. My sister who gave me the recipe said to NEVER add mustard to this recipe. If you follow this potato salad recipe, you will have the BEST potato salad ever, in my opinion and lots of other Oklahomans!

5 pounds new red potatoes, bite-size

12 hard-boiled eggs, chopped coarsely, add more to taste if desired

1 large sweet onion, chopped coarsely

Hellmann's mayonnaise

Salt and pepper, to taste

Tony Chachere's Original Creole Seasoning, to taste

Wash potatoes. Do not peel. Cut potatoes into bite-size. Boil potatoes until tender, but not mushy or falling apart. Drain potatoes. Cool potatoes and put into large bowl. Peel and chop eggs and add to cooked potatoes. Add onions and enough Hellmann's mayonnaise to make it creamy. Too little mayonnaise and your potato salad will be dry. Add salt, pepper and Tony Chachere's to taste. Go light on the salt because Tony Chachere's seasoning has salt in it. Add the spices a little at a time. Mix well and taste. Refrigerate for several hours if you have enough time. It's best if you can refrigerate it overnight. Serves approximately 12-16.

Note: I like to add enough Tony Chachere's Original Creole Seasoning so that it looks like tiny "ants" are in the potato salad. Remember, though, that the flavors intensify during the set up time so add a little at a time until it tastes just the way you will like it.