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## American Potato Salad

- 6 Red new potatoes
- 2 Stalks celery – sliced
- 1 Small red onion – chopped
- 6 Tbsp Italian salad dressing
- 3 Tbsp sweet pickle relish
- 6 Tbsp mayonnaise
- 3 Tbsp yellow mustard
- Salt and pepper -- to taste
- 6 Eggs -- hardboiled, peeled and chopped

Put whole potatoes in a couple of inches of salted water, cover pot and boil for 20-25 minutes, or until just barely tender. Drain potatoes, and when cool enough to handle, peel and cut into 2" chunks.

Combine potatoes, celery, onion and salad dressing in a large bowl and allow to marinate for a few minutes. Add remaining ingredients except for chopped eggs - taste and adjust seasonings as needed. Add eggs and stir gently to combine.

Garnish with either more sliced hardboiled eggs, chopped fresh parsley or paprika.

Makes 8 Servings