

Potato Salad

6 medium potatoes (2 pounds)
1 1/2 cups mayonnaise
1 tablespoon white or cider vinegar
1 tablespoon yellow mustard
1 teaspoon salt
1 teaspoon granulated garlic
1/4 teaspoon pepper
1/2 teaspoon dehydrated dill
2 medium celery stalks, chopped (1 cup)
1 medium onion, chopped (1/2 cup)
4 medium cloves garlic, minced
1 can olives, sliced thick
1/4 cup dill pickles, chopped
2 hard boiled eggs
Dill weed and paprika for garnish

Scrub potatoes well. Boil potatoes and eggs together, removing eggs after 10 minutes. Continue cooking potatoes until just firm. Cool in water bath and peel. Mix remaining ingredients with the exception of eggs, dill weed and paprika. Dice potatoes and fold into mixture. Garnish with sliced eggs and sprinkle with dill weed and paprika. Chill for at least 4 hours before serving.