

Potato Salad for a Crowd

5 lbs russet or Yukon Gold potatoes

2 cups Miracle Whip

1/4 cup yellow mustard

1/2 cup sweet pickle relish

6 hard cooked eggs, chopped

1 medium onions, diced

1 cups celery, diced, including leaves

2 T fresh parsley, finely chopped

½ tsp celery seed

2 tsp salt

1 tsp pepper

paprika

Boil whole, unpeeled potatoes until just tender. Drain and let sit until cool enough to be handled. Peel and dice in ½ inch cubes. Place in large mixing bowl.

Meanwhile, combine Miracle Whip, mustard and pickle relish and pour over warm potatoes. Add eggs, onion, celery, and sprinkle with parsley, celery seed, salt and pepper. Mix well, but gently, and transfer to serving bowl. Garnish with paprika.