



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

<http://www.watgbbq.com/>

Andy's Potato Salad

My friend and neighbor Tony and his wife Andrea are both certified KCBS BBQ judges. Tony runs a cool BBQ web site that I have linked to from this site.

<http://www.backyard-smoker-barbeque-chef.com/>

They both like to cook and don't mind sharing their family recipes. I have made Andy's potato salad and found it to be a real crowd pleaser. Give it a try I know you will like it.

Thanks to Tony & Andy.

Ingredients

5 Cups of diced Red Bliss potatoes (leave on the skins)

1 large white onion, diced

1 1/2 Cups mayonnaise

3 Tablespoons cup yellow mustard

2 Tablespoons sugar

1/4 Cup diced sweet pickles or sweet relish

3/4 cup diced green bell pepper

1 cup diced celery

1/4 cup red bell pepper

3 chopped boiled eggs

1 teaspoon celery seed

1/4 cup fresh chopped parsley

Salt & pepper to taste

paprika

Directions

1. Boil potatoes in salted water.
2. While potatoes are cooking mix all the other ingredients in a large bowl.
3. When potatoes are fork tender drain in a colander. Allow potatoes to cool for about 15 minutes.
4. While still warm mix potatoes with the mayonnaise mixture.
5. Refrigerate for at least 3 hours.
6. Sprinkle with paprika and serve.