

## Potato Salad

3lb Potatoes

1/4 C chopped green onions (or choose another variety like vidalia)

1/4 chopped red pepper

1 whole dill pickle, chopped

1 Clove garlic

2-3 Stalks Celery, chopped

1/2-3/4 C Vegan Mayo

2 Tbsp Prepared Mustard (or try another variety...I happened to have a gourmet Cilantro Jalepeno Mustard on hand)

Dash Worcestershire Sauce

1 tsp Parsley

2 Tbsp Apple Cider Vinegar

1 Tbsp Nutritional Yeast (optional...just a nutrition booster)

S&P to taste

Dash hot sauce (optional)

1/2 tsp Smoked Paprika

Scrub and dice potatoes into bite size pieces. Bring a pot of water to a boil and add potatoes. Boil for about 10 minutes until they are pierced easily with a fork. Drain and run under cold water. Allow to cool. To speed up cooling, I like to leave my potatoes in the strainer and mix with ice cubes. When potatoes are cool, mix with remaining ingredients. If you prefer more of a mashed potato texture, use your potato masher to mash a little bit, but leave lots of chunkiness. Refrigerate for 1-2 hours before serving.

*Serves a small crowd (8-12)*