



Potato Salad Lunch

total time: 45 min | servings: 12 | \$1.25 per serving*

INGREDIENTS

- 2 ½ lbs. potatoes, peeled and cubed
- 12 hard-boiled eggs
- 10 baby dill pickles, sliced
- 1 small onion, chopped
- 1-1/2 cups mayonnaise
- 1 tablespoon mustard
- 1 teaspoon dill pickle juice
- 1/2 teaspoon sugar
- Salt and Pepper to taste
- Paprika
- Half of a 16-ounce package Bar-S Ham
- 1 14-ounce package Bar-S Turkey
- 1/2 lb. Bar-S Cotto Salami, chopped

Tip: You can also use store bought potato salad and just toss in your favorite deli meats for less prep time.

GET COOKING

1. Put potatoes in a large pot and cover with water. Bring to a boil and reduce heat.
2. Cover and cook approximately 15 minutes or until tender.
3. Drain and rinse with cool water.
4. Chop the eggs.
5. In a large bowl combine potatoes, eggs, onion, pickles.
6. Mix together the mayonnaise, mustard, pickle juice, sugar, salt and pepper.
7. Toss together with the potato mixture.
8. Add your chopped deli meats.
9. Sprinkle with paprika.