

Red Skinned Potato Salad

Ingredients

2 pounds clean, scrubbed new red potatoes

6 EGGS

1 POUND BACON

1 ONION, FINELY CHOPPED

1 STALK CELERY, FINELY CHOPPED

2 CUPS MAYONNAISE

SALT AND PEPPER TO TASTE

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and set in the refrigerator to cool.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Chop the cooled potatoes, leaving skin on. Add to a large bowl, along with the eggs, bacon, onion and celery. Add mayonnaise, salt and pepper to taste. Chill for an hour before serving.

source:Allrecipes.com