



SUSAN MALLERY'S Roasted Potato Salad

What I love about this recipe I created is that the roasted potatoes keep so much of their potatolicious flavor. Much better than boiling the potatoes! The salad will have a bit more of a chewy texture to it, too. Please feel free to save this PDF and email the recipe to your family and friends. Enjoy!

- 6 Baking potatoes, peeled and cut into ½-inch chunks
- 1 T Olive or vegetable oil
- ½ t Salt
- ¼ t Pepper
- 6 Hard-boiled eggs
- 1 Small onion, chopped
- 2 Stalks of celery, chopped
- 1 Kosher pickle, diced
- 1 C Mayonnaise
- 2 T Mustard
- ½ t Celery seed
- Salt and pepper to taste

Preheat the oven to 400 degrees while you wash, peel, and cut the potatoes. Spray two cookie sheets with nonstick cooking spray. Toss the potato chunks with oil, salt, and pepper and then spread into a single layer on cookie sheets. Roast until soft, about 20 minutes, stirring halfway through. Remove the potatoes immediately from the cookie sheets and allow the potatoes to cool to room temperature.

Toss the cooled potatoes with the eggs, onion, celery, and pickle. Mix together the mayonnaise, mustard, and spices and then add the mixture to the potato mixture. Stir everything together.

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