Potato Salad

Ingredients

2 pounds (about 4 cups) of potatoes, peeled and diced into bite-sized cubes

3 large eggs, hard-boiled and chopped

1/2 cup chopped celery

1/4 cup chopped red onion

1/4 cup chopped dill pickles

2 tablespoons fresh parsley, chopped (optional)

1 cup mayonnaise

2 tablespoons Dijon mustard

1 tablespoon apple cider vinegar

1 teaspoon sugar

Salt and pepper to taste

1. Start by boiling the potatoes: Place the diced potatoes in a large pot of salted water. Bring it to a boil and cook for about 10-15 minutes until the potatoes are fork-tender but not mushy. Drain and let them cool to room temperature.

2. While the potatoes are cooling, prepare the dressing: In a small bowl, whisk together the mayonnaise, Dijon mustard, apple cider vinegar, sugar, salt, and pepper. Adjust the seasonings to taste.

3. In a large mixing bowl, combine the cooled potatoes, chopped eggs, celery, red onion, pickles, and parsley if you're using it.

4. Pour the dressing over the potato mixture and gently fold everything together until the potatoes are well coated.

5. Cover the bowl and refrigerate for at least 1 hour before serving. This allows the flavours to meld together.

6. Just before serving, you can garnish with a bit more parsley if desired.