

CopyCat Golden Corral Potato Salad

Ingredients

1½ lb potatoes, preferably russets, cooked whole (preferably salt baked), skin-on, and cooled
3 oz red onions, or yellow onions, chopped
6 oz celery stalks, leaves set aside, chopped
5 oz red bell pepper, (1 piece), or any bell pepper of your choice, chopped
6 eggs, hard-boiled, quartered
salt and ground black pepper, to taste

Dressing:

2 cups mayonnaise
1 tbsp grain mustard
¼ tsp cayenne pepper
1 tsp dried dill
salt and ground black pepper, to taste

To serve:

celery leaves, whole, torn, or sliced thinly
Parmesan cheese, grated or powdered
bacon crumbles, cooked and crumbled

Directions

Roughly chop the potatoes into pieces. However small or large is totally up to you. You may also leave the skins on.

Add the vegetables into the large bowl containing the cooled potatoes. Set aside.

Prepare the dressing in a smaller separate bowl. Combine the mayo, mustard, and spices.

Lightly season the dressing and adjust the taste accordingly.

Add the mayo mixture and the eggs into the potatoes and toss well, making sure the contents are coated and well combined.

Season the salad with salt and pepper. Adjust accordingly. You may opt to keep this chilled, though you will need to re-adjust the salad based on your taste preference.

Garnish and serve your salad with celery leaves, cheese, and bacon crumble.