Potato Salad

Serves 8-10

2-pounds fingerling or small Yukon gold potatoes, washed

½ teaspoon salt

¼ teaspoon black pepper

1 tablespoon kosher dill pickle juice

3 large hard boiled eggs, chopped

½ cup mayonnaise

1 small onion, grated

2 celery stalks, minced

1 tablespoon prepared mustard

Place potatoes in a pot, cover with cold water and bring to a boil, reduce heat to a simmer and cook until tender, approximately 20 minutes.

Drain the potatoes and transfer to a large mixing bowl.

While the potatoes are still very warm slice or dice the potatoes for the salad.

Drizzle potatoes with pickle juice and season with salt and pepper.

Let the potatoes cool for at least 20 minutes before adding anything else.

Add the remaining ingredients and mix gently to distribute evenly.

Cover and refrigerate for one hour.