

Ingredients:

- 1/3 c. cider vinegar
- 1/4 c. olive oil
- 2 tbs. sugar salt and pepper
- 1 tbs. celery seed
- 4 hard-cooked eggs, chopped
- 1/3 c. finely chopped onion
- 2 tbs. minced parsley
- 1/2 c. real mayo
- 2.5 lbs. potatoes



Tom's Mom's Potato Salad

Beat together first 6 ingredients and set aside. Cook potatoes, drain, skin, slice or chunk into a large bowl. While potatoes are hot, add egg, onion, parsley and reserved marinade. Toss lightly and marinate at room temperature for 1 hour. Add mayo and toss lightly. Serve immediately or chill.