**Carol’s Deviled Egg Potato Salad**  
  
It’s summertime and in our family, that meant cookout time! My dad was always on the grill and my momma was always making all the cold salads inside. It’s hard to recreate these salads as you’ll notice in the ingredient list below, because it’s a trial and error thing with the addition of the mayo and mustard till you get it right!  
  
In my family we always added Old Bay to every salad because my parents grew up in Maryland and lived on it! If that’s too strong for you, try paprika in order to make this a true deviled egg potato salad! :)  
  
Let’s get cooking together...  
  
**Ingredients:**  
• 4 - 5 Lbs Red Potatoes  
• 4 Eggs, Hard Boiled  
• 1/2 Jar Dill Relish  
• 1/4 or 1/2 Cup Mayo  
• 1/4 Or 1/2 Cup Yellow Mustard  
• 1-2 Tsp Each - Salt and Pepper  
• Optional, Not Pictured: Paprika or Old Bay  
  
**How to Make:**  
• Scrub Red Potatoes and boil them for 15 -20 minutes if they are on the larger side. I always add salt to my water. If they are on the smaller side or petites, it will take less time. I start checking at 10 minutes. You want them to be slightly firmer than fork tender. Not mushy. I leave the skins on when using red potatoes to save time. Most will peel off when you cut them and I like the flavor it adds to the pieces where they stay on. If you are using regular Idaho potatoes, peel them first!  
• Strain the water and let them cool.  
• Slice potatoes into uniform bite size pieces.  
• Add 4 rough chopped hard boiled eggs.  
• I start with a 1/4 Cup Mayo and 1/4 Cup Yellow Mustard and add from there.  
• Mix together with salt and pepper along with a half jar of dill pickle relish. If it’s not creamy enough add more mayo and mustard until you get the desired flavor and creaminess, but be careful because it’s super easy to add too much, which is why I add a little bit at a time and keep combining before adding more.  
• Sprinkle on a generous amount of paprika or Old Bay over the top and give it one more good mix!  
• Chill in fridge before serving.  
• Serve with your favorite summer dishes and enjoy! :)  
  
Ellis loves smoking his ribs and is excited to add this side dish to his menu, too! We’d love to hear how your family is enjoying these recipes and also see your pictures! Share them with us on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/).

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Originally posted on [**Carolbake.com**](http://carolbake.com/)