**PAT NEELY’S POTATO SALAD**

**Ingredients**

* 3 potatoes, peeled and cubed
* 2 ribs celery, chopped
* 1/2 large onion, chopped
* 4 hard-boiled eggs, 2 chopped and 1 sliced
* 2 heaping tablespoons sweet pickle relish, drained
* 1/2 cup Mayonnaise
* 3 tablespoons yellow mustard
* 2 tablespoon sugar
* Paprika, for garnish
* Salt

**Directions**

* Boil cubed potatoes until they are tender. Drain and cool. In a large bowl add celery, onion, 2 eggs and pickled relish. Add the salad dressing, yellow mustard and sugar. Stir well. Place the sliced egg on top of [potatoes](http://www.foodterms.com/encyclopedia/potato/index.html) and sprinkle with paprika and salt. Let the [potato salad](http://www.foodterms.com/encyclopedia/potato-salad/index.html) chill in the refrigerator for 2 1/2 hours or overnight.

Recipe courtesy of The Pat Neely