

Potato Salad

Serves: 6

Prep time: 30 minutes

Ingredients

1 ½ cups of mayonnaise

¼ cup of celery

½ cup onions

1 tbsp yellow mustard

5 medium potatoes

½ tsp Dijon mustard

1 tsp of fresh parsley

4 hardboiled eggs

250g Bacon

Salt and pepper



To start

Boil the potatoes until fork tender. Rinse with cold water wait until cooled. Cube the bacon and fry until cooked. Allow to cool. Slice the eggs. Cut cooled potatoes into cubes.

Mix all except the eggs into a serving dish. Add salt and pepper to taste.

Arrange the eggs on top of dish for presentation.