

CUBAN POTATO SALAD

INGREDIENTS

2 LB. YUKON GOLD POTATOES - CHOPPED, COOKED, COOLED
2 CUPS COOKED AND CHOPPED CHICKEN
2 CUPS CHOPPED HARD BOILED EGGS
3 - 4 PEELED & CHOPPED GRANNY SMITH APPLES
1 - 2 TSP MUSTARD (GO EASY, YOU CAN ALWAYS ADD BUT YOU CAN'T SUBTRACT!)
3 CUPS MAYONNAISE
SALT TO TASTE

INSTRUCTION

1. ALL MEASUREMENTS CAN BE ADJUSTED TO YOUR LIKING - MY ONLY SUGGESTION IS TO KEEP THE CHICKEN, EGGS, AND APPLES EQUAL AMOUNTS FOR BALANCE OF FLAVORS. I ALSO DON'T LIKE PEELING POTATOES, SO I USE THE YUKON GOLD SINCE YOU CAN LEAVE THE THIN SKIN ON! IF YOU PREFER RUSSET OR OTHER POTATO, PEEL AWAY!
3. PLACE ALL INGREDIENTS IN AN OVERSIZED LARGE BOWL TO MIX MAYONNAISE AND SEASONING EVENLY THROUGH THE SALAD AND TO AVOID ANY DRY SPOTS. TASTE TO ADJUST FOR FLAVOR.
4. FEEL FREE TO TOP WITH ADDITIONAL VEGGIES TO ADD COLOR TO THE DISH. KEEP TO VEGGIES THAT WON'T OVERPOWER THE DELICATE AND BRIGHT FLAVOR OF THIS POTATO SALAD: BLANCHED ASPARAGUS AND SWEET RED & ORANGE PEPPERS ARE MY FAVORITE!
5. GREAT FOR PICNICS, BBQS, BABY OR WEDDING SHOWERS, ANYTHING REALLY! THIS IS A GREAT SALAD TO MAKE AHEAD OR AT LEAST PREP AHEAD!