

## The Original Potato Salad

Makes 8 servings

2 pounds potatoes (5 to 6 medium), peeled and cut into ¾-inch chunks

1 cup HELLMANN'S® or BEST FOODS® Real Mayonnaise

2 tablespoons vinegar

1½ teaspoons salt

1 teaspoon sugar

½ teaspoon black pepper

1 cup thinly sliced celery

½ cup chopped onion

2 hard-cooked eggs, chopped

1. Cover potatoes with water in 4-quart saucepot; bring to a boil over medium-high heat. Reduce heat and simmer 10 minutes or until potatoes are tender. Drain and cool slightly.
2. Combine HELLMANN'S® or BEST FOODS® Real Mayonnaise, vinegar, salt, sugar and pepper in large bowl. Add potatoes, celery, onion and eggs and toss gently. Serve chilled or at room temperature.