Potato Salad



In our opinion, Potato Salad is the BEST summertime side dish. Not convinced? Wait until you try our classic recipe. We use thick-cut potatoes, creamy mustard, and plenty of fresh dill. Don’t forget the key ingredient. Your NESCO Pressure Cooker cooks potatoes in just minutes. All you have to do is mix ingredients and chill before serving.

Your Key Ingredient:

NESCO Pressure Cooker

Grocery Ingredients:

6 medium scrubbed red potatoes
2 cups of water
¼ cup chopped onion (optional)
Salt & pepper to taste
3 hard-boiled eggs

1 Tbsp chopped fresh dill
½ cup mayonnaise
1 tsp yellow or Dijon mustard
1 tsp apple cider vinegar
½ cup shredded cheddar cheese
Package of crumbled bacon (optional)

Instructions:

1. Place potatoes in **NESCO® Pressure Cooker** with water. Cook on high pressure 4-8 minutes depending on the size of the potatoes. Let steam release for 3 minutes. Then quickly release pressure and open cooker.
2. Dice potatoes when they are cool enough to handle. Potatoes should be somewhat firm and not overcooked.
3. Alternate layers of potatoes, onion, cheese, and bacon in a large bowl. Season each layer with salt and pepper. Top with the chopped egg and sprinkle with dill.
4. Mix together the mayonnaise, mustard, and apple cider vinegar in a small bowl. Gently fold the mayonnaise mixture into the potatoes. Chill at least 1 hour before serving.






NESCO

