MENNONITE POTATO SALAD

By: *RuthAnn Zimmerman*

6 cups shredded potatoes (8-12 med potatoes) (Cook or bake potatoes in the skins, cool until cool enough to handle, then peel and chill. Shred potatoes once they are completely chilled)
1 small onion (chopped fine)
1/2 cup chopped celery (or more)
1/2 cup shredded carrots
(Optional, 4-6 chopped hard boiled eggs)

Mix together the dressing:
1 & 1/4cup mayo, (or a combination of miracle whip and mayo)
1/2 to 1 cup granulated sugar
1.5 tsp salt
2-3 TBS vinegar
3 TBS prepared mustard
1/4 cup milk

Mix the dressing into the shredded potatoes and veggies, refrigerate for at least 12 hours before serving.

(How to video on our YouTube channel: Homesteading with the Zimmermans)