



BARBECUE POTATO SALAD

May is National Barbecue Month. Trying to provide a one-size-fits-all recipe for barbecue is way too daunting for us to attempt. Everyone has their very own personalized way to prepare their favorite barbecued meats. However, how about a tantalizing side dish? We were enticed by this recipe for Barbecue Potato Salad.

INGREDIENTS

- 5 pounds of peeled potatoes, cubed
- 1 small red onion, diced
- 6 hard-boiled eggs, peeled and diced
- 1½ cups mayonnaise
- ½ cup barbecue sauce (pick your favorite)
- ½ teaspoon garlic powder
- salt and ground black pepper to taste
- 1 teaspoon paprika (optional)

PREPARATION

Place the cubed potatoes into a large pan and cover with water. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover, and simmer until the potatoes are just tender, 15 to 20 minutes. Drain and spread the potatoes onto baking sheets in a single layer. Chill the potatoes in the refrigerator until cold, about 2 hours.

Next, mix the potatoes, red onion, egg, mayonnaise, barbecue sauce, garlic powder, salt, and pepper in a large bowl. Sprinkle with paprika if desired.
