

Pressure Cooker Potato Salad

Jacob · 28/09/2024

**Prep Time**

1 hr

Difficult

Medium

Servings

1 hr 30 mins

Description

Reduce the time it takes to make this alltime favorite dish and keep the potatoes firm and fresh with this tasty potato salad recipe I use only one egg yolk and all three whites from the three hardcooked eggs but adjust to your own taste

Ingredients

- - 6 medium red potatoes
- scrubbed - 1 cup water - $\frac{1}{4}$ cup chopped onion - 1 stalk celery
- chopped - salt and pepper to taste - 3 hard-cooked eggs
- chopped - 1 tablespoon chopped fresh dill - $\frac{1}{2}$ cup mayonnaise - 1 teaspoon yellow mustard - 1 teaspoon cider vinegar

Instructions

1. Place potatoes in pressure cooker with water. Cook on high pressure 3 minutes. If potatoes are larger
2. cook for 4 minutes. Let steam release for 3 minutes. Then quickly release pressure and open cooker. Peel and dice potatoes when they are cool enough to handle. Alternate layers of potatoes
3. onion
4. and celery in a large bowl. Season each layer with salt and pepper. Top with the chopped egg and sprinkle with dill. Mix together the mayonnaise
5. mustard
6. and cider vinegar in a small bowl. Gently fold the mayonnaise mixture into the potatoes. Chill at least one hour before serving.