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## BBQ Potato Salad

## Ingredients

2 1/4kg potatoes – unpeeled and cubed  
6 eggs – hard boiled and diced  
1 red onion – diced  
1 clove garlic – minced  
1 1/2 cup mayonnaise  
Juice of 1 lemon  
Fresh chives for garnish

## Preparation

- 1 In a pot cover the potatoes with water and add salt.
- 2 Bring this to a boil and reduce to a simmer.
- 3 Simmer covered for 15 minutes until the potatoes are tender.
- 4 Drain and lay flat, allow to cool and refrigerate.
- 5 Once the potatoes are cold mix them with the remaining ingredients.
- 6 Garnish with fresh chives and serve for a delectable BBQ salad.

## Cooks Note

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