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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
