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by ewfood

Irish Potato Salad



Ingredients

3 large potatoes
2 tablespoons white vinegar
2 teaspoons sugar
1 teaspoon mustard seed
1/2 teaspoon celery seed
3/4 teaspoon salt, divided
3 cups cubed cooked corned beef
3 cups chopped cabbage
1/2 cup chopped radishes, optional
3/4 cup mayonnaise
1/3 cup dill pickle relish
1/4 cup sliced green onions
4 teaspoons milk
3/4 teaspoon Dijon mustard, optional

Preparation

1. Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat
2. cover and cook for 15-20 minutes or until tender. Drain
3. cool slightly. Peel and cube potatoes.
4. Transfer to a large bowl.
5. In a small bowl, combine the vinegar, sugar, mustard seed, celery seed and 1/2 teaspoon salt
6. pour over warm potatoes and toss to coat. Cover and chill.
7. Just before serving, stir in the corned beef, cabbage and radishes if desired. In a small bowl, combine the mayonnaise, relish, onions, milk, mustard if desired and remaining salt
8. pour over salad and toss to coat.

Cooks Note

Source: www.tasteofhome.com/recipes/irish-potato-salad [6]