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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]