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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](http://www.tasteofhome.com/recipes/irish-potato-salad) [6]