

# FROM THE RENZI KITCHEN

## Chesapeake Potato Salad

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### Ingredients

- #26020 • 5# Potatoes, diced, cooked
- #28048 • 6 ea Hard Cooked Eggs, diced
- #88730 • 1 cup Celery, diced
- #88153 • ½ cup Onion, diced
- #88410 • 1.5 tbsp Chives
- #66579 • 2 cups Kraft Mayo
- #56110 • 2 tablespoons Heinz Yellow Mustard
- #67175 • ½ cup Heinz Sweet Relish
- #93048 • 3 tablespoons Old Bay Seasoning
- #92274 • Kosher Salt, to taste
- #68251 • Black Pepper, to taste
- #88412 • 1 tablespoon Parsley



### Instructions

Place potatoes in a large pot. Cover with cold water and bring to a boil. Reduce heat to a simmer and cook just until cooked through 5-10 minutes.

Combine and mix the potatoes, chopped eggs, celery, onion, chives, Kraft Real Mayonnaise, Heinz Yellow Mustard, Heinz Sweet Relish, Old Bay seasoning, salt, pepper and parsley in a large mixing bowl.

*\*Recipe sourced from Kraft Heinz*