

Potato Salad



Ingredients

- 6 medium red potatoes
- 3 hardboiled eggs, chopped
- 3 tsp. fresh dill, chopped
- 1 cup water
- 1/4 cup onions, chopped
- 1 stalk of celery, chopped
- Salt & pepper to taste
- 1/2 cup mayonnaise
- 1 tsp. yellow mustard
- 1 tsp. cider vinegar

Directions:

1. Fill Pressure Pro with water and add the potatoes.
2. Close the lid and set the **PRESSURE VALVE** to **SEAL**. Push **FISH/VEGETABLES** button.
3. When done, release steam carefully and remove the lid.
4. Allow potatoes to cool, and then peel and dice.
5. In a large bowl, mix together potatoes, onion and celery.
6. Season with salt and pepper. Add eggs and sprinkle with fresh dill.
7. In a small bowl, combine mayonnaise, mustard and cider vinegar.
8. Fold the dressing into the potatoes.
9. Chill in the fridge for at least an hour before serving.