

Michael's Potato Salad

750g New/Salad Potato's (Charlotte are the best)

1 large Red Onion

175g Strong Cheddar Cheese cubed

1-2 Tablespoons Full Fat Best Mayonnaise

Salt & Pepper

Method

Cook potatoes, strain, and allow to cool completely. Then cut into thick slices.

Chop onion and cube the cheese

Add all items to a mixing bowl and stir gently to combine

Season with salt and pepper.

Add mayonnaise stirring in gently using a wooden spoon.

(The ingredients need to be just coated not smothered)

Cover and chill until ready to serve

Variations: Cold chopped grilled Bacon/ Chopped home baked Gammon/
Cucumber thickly sliced and quartered / Hardboiled Egg/Cubed Apple