

Matty's Famous Orange Potato Salad

12 good size red potatoes
1 cup grated carrots
4 good size oranges

3 boiled eggs
Salt and pepper to taste
2 cups of mayonaise

Take 4 potatoes that are equal in size and microwave - be sure to prick holes with a fork on each side and microwave 3 to 4 minutes on each side when fork tender, take out of microwave and insert another 4 potatoes of equal size. While those are cooking, cut and dice the first 4 potatoes. TRICK: Make sure that you salt and pepper the potatoes while they are sitting in the bowl and are waiting for the next set to cook. Add a layer of eggs and carrots proportionate to the amount of potatoes in the bowl and let it sit. Continue to do this until all 12 potatoes are cooked, diced, and ingredients are added with the exception of the mayonnaise. IMPORTANT: Do not season the ingredients that you are putting in the bowl, only the potatoes. Once everything is in the mixing bowl, squeeze all the oranges and coat the mixture with the juice. Add the mayonnaise and toss. Be sure all ingredients are covered nicely with the mayonnaise.

Serves 8