

Homemade Potato Salad

Marie Jones

Ingredients:

Potatoes 6-8 medium potatoes

2-3 Hard Boiled Eggs

Pinch to tsp. of salt

Dressing for Potato Salad*

Directions:

Peel, and cube the potatoes, put in pot with water, add salt, and boil until fork tender. Remove from heat, drain. Set aside.

In another pot of water, put 2-3 older eggs. (New Fresh eggs do not do well when making hardboiled eggs. They don't peel well at all, often sticking to shell.)

Remove shells and chop. Set aside.

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Dressing for Potato Salad

(Originally created by Sophia E. Featherson - Falls Church Virginia.

Taken from VIP Cookbook A Potpourri of Virginia Cooking Volume VII)

Ingredients:

Preparation – 15 Minutes

3	tablespoons Flour	1/2	cup cider vinegar
1	teaspoon dry mustard	1-1/2	cups water
1	cup sugar	2	tablespoons butter
1/2	teaspoon salt	2	heaping tablespoons Miracle Whip or mayonnaise
2	eggs, beaten		

Mix dry ingredients. Add beaten egg and mix. Add vinegar and water and stir well. Cook on low heat, stirring constantly in a double boiler, until thickened. Remove from heat and add butter. Stir until melted. Cool and add the salad dressing or mayonnaise. Keeps in refrigerator for several weeks.

Combine Ingredients:

In medium to large Tupperware type Salad bowl, add boiled cubed potatoes. Pour dressing over potatoes, and the dressing, stir gently. Finally add the chopped eggs. Stir gently again to incorporate all ingredients. Avoid stirring too much to prevent potatoes from coming apart. Refrigerate until serving.

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