
Patio Potato Salad

Gloria Hulst

Nettles Island Cooking in Paradise - 2014

Servings: 10

1/3 cup sugar

1 tablespoon cornstarch

1 to 1-1/2 teaspoons dry mustard

1 teaspoon salt

1/2 teaspoon celery seed

1/2 cup milk

1/4 cup vinegar

1 egg, beaten

1/4 cup butter or margarine, cubed

1/4 cup chopped onion

1/4 cup mayonnaise

7 medium red potatoes, cooked and cubed

3 hard-cooked eggs, chopped

In a saucepan, combine the sugar, cornstarch, mustard, salt and celery seed. Stir in the milk, vinegar and egg until smooth. Add the butter. Bring to a boil. Cook and stir for two minutes or until thickened and bubbly. Cool.

Stir in the onion and mayonnaise. In a large bowl, combine the potatoes and hard-cooked eggs. Add the dressing and toss gently to coat.

Cover and refrigerate for at least one hour.

Salads

Per Serving (excluding unknown items): 192 Calories; 12g Fat (54.3% calories from fat); 4g Protein; 18g Carbohydrate; 1g Dietary Fiber; 101mg Cholesterol; 326mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat; 1/2 Other Carbohydrates.