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# Sour Cream Potato Salad

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**4 cups cooked potatoes, cubed**  
**1/4 cup creamy French dressing**  
**1 cup chopped celery**  
**3 hard-cooked eggs, chopped**  
**1 cup sour cream**  
**2 tablespoons grated onion**  
**2 tablespoons chopped parsley**  
**2 tablespoons chopped dill pickle**  
**2 tablespoons chopped pimiento**  
**1 tablespoon prepared mustard**  
**1 teaspoon salt**  
**1/4 teaspoon pepper**

In a bowl, combine the potatoes and dressing. Mix lightly. Chill for one hour. Add the celery and eggs.

In a second bowl, mix the sour cream, onion, parsley, pickle, pimiento, mustard, salt and pepper. Combine with the potato mixture and mix lightly.

Chill.

Yield: 6 to 8 servings

## Salads

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*Per Serving (excluding unknown items): 771 Calories; 65g Fat (75.1% calories from fat); 28g Protein; 20g Carbohydrate; 3g Dietary Fiber; 738mg Cholesterol; 2967mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1 1/2 Vegetable; 1/2 Non-Fat Milk; 11 Fat; 0 Other Carbohydrates.*