

Gourmet Potato Salad

Author: A recipe I got from a friend in the 1970's.

Carolyn T's
Cookbook

Servings: 6



Notes: If you make this ahead (even a day ahead is fine) reserve some of the dressing to toss over the salad just before serving. Potatoes will soak up just about anything you put on them, and you'd like this to have a creamy consistency when served. If desired, add sliced hard boiled eggs to the top and sprinkle with paprika. There are a couple of "secrets" to this salad - be sure to use Best Foods (Hellman's) mayonnaise, use full-fat sour cream, and chop up everything quite small.

Description: A very traditional all-American sour-cream dressed potato salad

1. Cool potatoes and dice up quite small. Add the green onions and diced celery to the potatoes in a medium-sized bowl.
2. While the potatoes are boiling (and then cooling), hard boil the eggs, cool, peel and separate the yolks and whites. Chop up the whites into tiny pieces and add to the potato bowl.
3. In another bowl mash the egg yolks with a fork until finely crumbled. To them add the sour cream, salt, pepper, vinegar, mustard, celery seeds, mayo and pickle relish. Stir to combine thoroughly. Pour over the potatoes and toss lightly. Taste for seasoning.

3 cups potatoes, cooked, peeled, cubed small

1 tablespoon green onions, finely minced

1/2 cup celery, finely minced

DRESSING:

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

2 whole eggs, hard-boiled

2/3 cup sour cream

2 tablespoons white vinegar

1 teaspoon dijon mustard

1/2 teaspoon celery seed

2 tablespoons mayonnaise, Best Foods or Hellman's

1/3 cup sweet pickle relish, drained

Categories: Cold Food, Picnic, Salads

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 194 Calories; 11g Fat (49.9% calories from fat); 5g Protein; 20g Carbohydrate; 2g Dietary Fiber; 84mg Cholesterol; 375mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat; 1/2 Other Carbohydrates.

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