Potato Salad (3 Recipes)

German Recipe

6 medium-sized potatoes	1 tsp. celery seed
1 small onion, chopped fine	1 tsp. salt
1 cup celery, chopped	4 hard-cooked eggs, diced

Dressing:

2 eggs, well beaten	¹ ⁄ ₄ - ¹ ⁄ ₂ cup vinegar
³ ⁄ ₄ cup sugar	½ cup cream
1 tsp. cornstarch	1 tsp. mustard
salt to taste	3 Tbsp. butter, softened

Cook potatoes in their jackets until soft. Peel and dice. Mix potatoes gently with the remaining five ingredients. Pour dressing over and stir.

Dressing: Mix eggs with sugar, cornstarch and salt. Add vinegar, cream and mustard. Cook until thickened. Remove from heat and beat in butter. Add salad dressing and mix until smooth. Fold into potato mixture.

Potato Salad

6 medium potatoes (diced in $1\frac{1}{2}$ inch pieces)	6 tbsp. sugar
1 tsp. salt, opt.	3 tbsp. vinegar
1 onion (diced)	2 tbsp. mustard
2 sticks celery (diced)	1 can small can milk
⅓ jar miracle whip	

Cook potatoes until done, drain. Mix ingredients all together then add potatoes.

Potato Salad

Dressing:

1 egg	1 tbsp. butter
1 cup sugar	1 tbsp. flour
1 cup vinegar	salt and pepper
1 tsp. mustard	

Salad:

4 large boil potatoes (diced)	2 celery stems, chopped finely
small onion, chopped	2 hard boiled egg, chopped

Combine dressing ingredients and cook until thick. Mix salad ingredients together and stir in dressing.