

Old Fashion Potato Salad Recipe

Ingredients:

- 6 medium potatoes
- 1/2 cup of diced celery
- 1/4 cup sweet onion diced
- 2 tablespoons of fresh dill springs

Dressing

- 1 1/2 cup of milk
- 1/4 cup apple cider vinegar
- 3 tablespoons sugar
- 1 1/2 tablespoons of corn starch
- 1 large egg yolk

Topping

- 4 eggs hard boiled and sliced
- pinch of dill sprigs

Directions:

1. Peel potatoes and cut in bites size pieces before boiling. Boiling should take about 10 minutes or until a fork can go into the piece easily. Set aside after draining water.
2. While potatoes are cooking, dice up onion, celery and dill
3. FOR DRESSING mix cider vinegar, milk, sugar and egg yolk over medium heat. Whisk in the corn starch and continue whisking until the mixture starts to thicken.
4. Pour warm salad dressing mixture over the potatoes, onion, celery and dill that is in a mixing bowl. Toss carefully before adding to serving bowl that will be refrigerated.
5. After the potato salad has been refrigerated for up to 12 hours but no less than 6 top with sliced eggs and a dusting of fresh dill.

Notes:

This old fashion potato salad can be refrigerated for up to 5 days. It is best to serve after first 12 hours of refrigeration just so the potatoes can soak up the dressing.

4-6 servings:

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