

Favorite Recipes from The Village at Shrewsbury Residents

Potato Salad

Submitted by Joyce Pennewill



Ingredients

Dressing:

1 pint real mayonnaise
3 Tbsp. prepared mustard
3 eggs
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{4}$ tsp salt

Vegetables:

8 cups diced cooked potatoes
3 stalks celery diced
 $\frac{1}{3}$ cup sweet onion cut fine
2 tsp celery seed
2 or 3 hard cooked eggs chopped
Carrots cut fine (optional)
Parsley flakes



Directions

1. Peel and dice potatoes. Bring a large pot of water to a boil and cook potatoes until tender. Drain potatoes.
2. Beat dressing ingredients together and cook over low heat until mixture thickens. Let cool.
3. Mix together remaining ingredients and add to potatoes in large bowl. Pour dressing over all and toss gently till coated.
4. Pack in tight containers. Keeps well — stores without separating. Serves 20. Can use same dressing for macaroni salad.