

Grandmom Goodwin's Potato Salad

You will need:



large pot



knife



whisk



measuring cups & spoons



spatula



mixing bowl



serving dish

Ingredients

12 potatoes



4 pieces celery



4 boiled eggs



1 large onion



salt & pepper



2 c. Miracle Whip



Dressing:
2 eggs, beaten



1 tsp. flour



2-4 pieces of butter



½ c. sugar



½ c. water



½ c. vinegar



1 tsp. dry mustard



Directions

1. Boil potatoes with skins on for about 15 minutes.
2. Next, remove potatoes from the pot and remove skins.
3. Then, cut potatoes into cubes.
4. Finely cut celery, 3 boiled eggs, and onion.
5. Slice 1 boiled egg for garnish and set aside.
6. Beat 2 eggs using wire whisk in separate bowl.
7. Boil all ingredients for dressing until thick.
8. Mix together dressing and 2 cups miracle whip.
9. Mix solid ingredients and dressing together.
10. Place in serving dish and refrigerate until ready to serve.
11. Top with egg for garnish.



Submitted by: Butch G.