



POTATO SALAD

1/3 cup Italian Salad Dressing

7 med. potatoes, cooked in skins, peeled, and sliced (about 6 cups)

3/4 cup sliced celery

1/3 cup sliced green onion

4 hard boiled eggs

1 cup mayonnaise

1/2 cup sour cream

1-1/2 teaspoons prepared horseradish mustard

Salt to taste & Celery seed to taste

Pour Italian dressing over warm sliced potatoes. Chill 2 hours. Add celery and onion.

Separate egg whites from yolks, chop, and add. In small bowl, sieve yolks (I just mash them with a fork).

Mix with mayo, sour cream, and mustard; fold into salad.

Add salt and celery seed to taste.

Chill 2 hours.

Use bits of green onion stalk and pimento to decorate the top in a festive manner.

Makes 8 servings