



Noreen's Kitchen

Amish Style Potato Salad

Ingredients

3 pounds white potatoes cooked & cubed	1/2 cup sweet onion, chopped
1/2 cup apple cider vinegar	4 hard cooked eggs chopped (reserve yolk of one)
1/4 cup granulated sugar	1/2 teaspoon celery seed
2 tablespoons yellow mustard	1/2 teaspoon salt
1/2 cup sour cream	1/2 teaspoon black pepper
1/2 cup mayonnaise (Not Miracle Whip)	
1/2 cups celery, chopped	

Step by Step Instructions

While you are cooking your potatoes prepare your dressing.

Take one hard cooked egg yolk and mash it very fine with a fork.

Add sugar and mash together with egg yolk until it looks like wet sand.

Add vinegar, mustard, mayo and sour cream along with the seasonings. Whisk well to combine.

When potatoes are drained and cubed, add in the celery onion and chopped eggs. Stir well to combine.

Pour dressing over the potato mixture and stir well to combine. This is best done when the potatoes are still warm as it will help them to absorb this fantastic creamy dressing.

Cover and refrigerate for at least two hours before serving.

Leftovers should be stored in an airtight container and eaten inside of three days.