
POTATO SALAD

Prep time: 30 min. Cook time: 30 min. Total time: 1 hr.

For the dressing:

1 Tsp. dry mustard
1 Tsp. salt
¼ Tsp. cayenne pepper
½ Tsp. dried tarragon
½ Tsp. celery seed
1 Tbsp. sugar
1 Tbsp. flour
2 egg yolks
1 cup milk
2 Tbsp. butter, melted
1 Tbsp. white wine vinegar



In a medium saucepan, add dry ingredients and mix together. In a small bowl, whisk together, egg yolks, milk and butter. Whisk egg mixture into the dry ingredients and cook over med. low heat to thicken; stirring constantly. Remove from heat; cool and add vinegar.

For the salad:

5-6 red potatoes, peeled, quartered & thickly sliced
4 hardboiled eggs, peeled & diced
½ cup celery, diced
¼ cup radish, sliced
2 green onions, sliced

In a medium saucepan over med. high heat, add sliced potatoes and cover with cold water. Bring to a low boil and cook until potatoes are just fork tender. Remove from heat, drain and cool. Once potatoes are cooled, add in diced eggs, celery, radish, green onions and cooled dressing. Gently combine and serve immediately or refrigerate.

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