

## Potato Salad

- 3 eggs
- $\frac{3}{4}$  cup sugar
- 2 Tablespoons Flour
- $\frac{1}{2}$  teaspoon salt
- $\frac{3}{4}$  teaspoon ground mustard
- 5 ounces vinegar
- 1 Tablespoon butter
- 2 Tablespoons Mayonnaise
- 4-5 pounds boiled potatoes
- 1 large onion
- 1 small bunch celery

Method – In a small saucepan blend together the eggs, sugar, flour, salt, and mustard. Cook, stirring constantly, over medium heat, adding vinegar gradually as you stir. Cook until the mixture is quite thick. Remove from the heat and stir in the butter and mayonnaise until well blended. Finely dice the onion and celery. Slice, dice, or sieve the potatoes into a large bowl. Combine with onion and celery and add enough of the dressing to moisten. Chill overnight for best flavor.