

Grandmas Potato Salad

*Sue Gronholz - Beaver Dam, WI
Taste of Home - June/July 2020*

Servings: 24

6 pounds medium red potatoes

water

DRESSING

1 cup water

1/2 cup butter, cubed

1/4 cup white vinegar

2 large eggs

1/2 cup sugar

4 1/2 teaspoons cornstarch

3/4 cup heavy whipping cream

3/4 cup Miracle Whip®

SALAD

1 small onion, finely chopped

2 green onions, sliced

1 teaspoon salt

1/2 teaspoon pepper

3 large hard-boiled eggs, sliced

Preparation Time: 45 minutes

Cook Time: 15 minutes

Place the potatoes in a stockpot and cover with water. Bring to a boil. Reduce the heat. Cover. Cook until tender, 15 to 20 minutes. Drain. When they are cool enough to handle, peel and slice the potatoes. Cool completely.

For the dressing: In the top of a double boiler or metal bowl over barely simmering water, heat water, butter and vinegar until the butter is melted.

In a small bowl, beat the eggs. Add the sugar and cornstarch. Add to the butter mixture. Cook and stir until thickened, 5 to 7 minutes. Transfer to a bowl. Cool completely.

In a small bowl, beat the cream until stiff peaks form. Stir the Miracle Whip into the cooled dressing mixture. Fold in the whipped cream. Stir in the onion, green onions, salt and pepper. Add the potatoes. Toss lightly to combine.

Refrigerate, covered, until chilled.

To serve: Top with the hard-boiled eggs. Sprinkle with paprika.

Per Serving (excluding unknown items): 131 Calories; 11g Fat (75.5% calories from fat); 2g Protein; 7g Carbohydrate; trace Dietary Fiber; 67mg Cholesterol; 192mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 Fat; 1/2 Other Carbohydrates.