

# Hot Potato Salad II

*Canadian Mennonite Cookbook - 1974*

*4 cups mashed potatoes  
1 egg, beaten  
1/2 cup celery, chopped  
1/4 cup onion, minced  
4 tablespoons butter  
1 teaspoon prepared  
mustard  
2 tablespoons vinegar  
salt (to taste)  
pepper (to taste)  
1 pound wieners, sliced thin*

Preheat the oven to 325 degrees.

In a bowl, combine the mashed potatoes, egg, celery, onion, butter, mustard, vinegar, salt and pepper. Blend thoroughly.

Turn the mixture into a casserole dish.

Bake for 30 minutes.

Top the casserole with the wieners.

Bake another 10 minutes.

Serve hot.

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Per Serving (excluding unknown items): 1177 Calories; 70g Fat (52.4% calories from fat); 25g Protein; 118g Carbohydrate; 17g Dietary Fiber; 353mg Cholesterol; 2620mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 13 Fat; 0 Other Carbohydrates.