

Tartar Mayonnaise

Ruth Bakalar

The Complete Potato Cookbook

1/2 pound (1 large) cooked potato, peeled and grated

1 hard-cooked egg yolk, grated

1 thick slice onion, grated

1 tablespoon chopped parsley

3/4 cup half and half

juice of large lemon

2 tablespoons pickle relish, drained

dry mustard to taste

salt and pepper to taste

In a bowl, mix egg yolk, potato and onion, Add parsley and half-and-half. Beat until mixture is smooth and creamy. Beat in the lemon juice.

Add pickle relish, mustard, salt and pepper.

Yield: 2 cups

Per Serving (excluding unknown items): 319 Calories; 21g Fat (57.6% calories from fat); 7g Protein; 28g Carbohydrate; 3g Dietary Fiber; 67mg Cholesterol; 327mg Sodium. Exchanges: 1 1/2 Vegetable; 1/2 Non-Fat Milk; 4 1/2 Fat; 1/2 Other Carbohydrates.