

Amish Potato Salad

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This Amish potato salad has a sweet and sour dressing and is distinctively yellow I grew up eating this salad in Pennsylvania Dutch country

Ingredients

- - 6 medium white potatoes with skin - 1 small onion
- finely chopped - 1 cup chopped celery - 1 cup chopped carrots - 1 teaspoon celery seed - 4 hard-cooked eggs
- peeled and chopped - 2 eggs
- beaten - $\frac{3}{4}$ cup white sugar - 1 teaspoon cornstarch - $\frac{1}{2}$ teaspoon salt - ? cup apple cider vinegar - $\frac{1}{2}$ cup milk - 1 teaspoon prepared yellow mustard - 3 tablespoons butter - 1 cup mayonnaise or salad dressing

Instructions

1. Place the potatoes into a large pot
2. and fill with enough water to cover. Bring to a boil
3. and cook for about 20 minutes
4. or until easily pierced with a fork. Drain
5. and set aside to cool. While the potatoes are cooking
6. whisk together 2 eggs
7. sugar
8. cornstarch
9. and salt in a saucepan. Stir in the vinegar
10. milk
11. and mustard. Cook over medium heat
12. stirring frequently
13. until thickened
14. about 10 minutes. Remove from heat
15. and stir in the butter. Refrigerate until cool
16. then stir in the mayonnaise. Peel the potatoes if desired
17. and cut into medium dice. Place in a large bowl; mix in onion
18. celery
19. carrots
20. celery seed
21. and hard-cooked eggs. Gently fold in the dressing. Refrigerate until serving. Cook's Note I personally like this to sit for at least a day before serving to let the flavors blend
22. but you may serve it as soon as it is chilled.