

Betty's 4th of July Old Fashioned Southern Potato Salad □



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In this video, Betty demonstrates how to make 4th of July Old Fashioned Southern Potato Salad.

I have had this recipe for over 40 years, and it is one of the best-tasting potato salads I have ever tasted!

Ingredients:

4 to 5 medium red potatoes, unpeeled

1 teaspoon salt

½ cup chopped onion

1 cup chopped celery

¼ cup chopped fresh parsley

3 chopped hard-boiled eggs

2 tablespoons sugar

1 tablespoon cornstarch

1 teaspoon salt

¼ teaspoon ground black pepper

1 teaspoon dry mustard

1/3 cup white vinegar

1 egg, well beaten

¾ cup undiluted evaporated milk

sprig of dill for garnish (optional)

Place 5 medium-sized red potatoes in a large pot of water, making sure the water covers the potatoes completely. Add 1 teaspoon salt and bring to a boil over medium-high heat. Reduce heat to low and cook potatoes until fork-tender, about 25 to 30 minutes. Remove potatoes from water and place on a cutting board to cool. While potatoes are on the stove cooking, make your sauce: Combine 2 tablespoons sugar, 1 tablespoon cornstarch, 1 teaspoon salt, ¼ teaspoon pepper, 1 teaspoon dry mustard, and 1/3 cup vinegar in a small saucepan. Place over low heat, and cook until thickened and clear. Remove from heat. Combine 1 beaten egg with mixture, stirring in a little at a time until mixture is smooth. Bring to a boil and cook over low heat for 1 minute, stirring constantly. Cool. Add ¾ cup evaporated milk and mix until smooth. (If it is lumpy, you may use an electric mixer to smooth it out.) When potatoes are cool enough to handle (but still warm), cut each potato into about 12 large cubes. Place in a medium-large serving bowl. Add ½ cup chopped onion, 1 cup chopped celery, ¼ cup chopped fresh parsley, and 3 chopped hard-boiled eggs. Toss lightly. Add all of the sauce and mix thoroughly. Garnish with a sprig of dill, if desired. Cover with plastic wrap and refrigerate until ready to serve. This Old Fashioned Southern Potato Salad will taste better if it sits a few hours or overnight. I hope you love it! Love, Betty ♥♥♥♥♥