

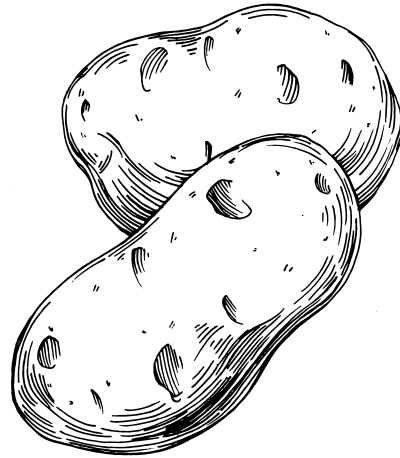
Warm German Potato Salad

Submitted by Sandra Minihan, Precious Blood Catholic Church



INGREDIENTS:

- 6 medium potatoes
- 1 medium onion or equal amount of fresh chives
- 2 hard boiled eggs, sliced
- fresh chives for garnish
- Dressing:
 - 2 beaten eggs
 - 1/4 cup butter
 - 1 cup sour cream
 - 2 tablespoons vinegar
 - 2 tablespoons sugar
 - salt and pepper to taste



DIRECTIONS

Slice onions or chives finely and sprinkle generously with salt. Set aside

Melt butter in double boiler, then add rest of dressing ingredients.

Cook over medium-low heat until dressing is thick but not stiff. **DO NOT ALLOW TO BOIL.**

Adjust vinegar, sugar and seasonings to taste.

Boil potatoes until tender. Allow to cool slightly then slice thinly.

Squeeze the salted onion to remove liquid then add to dressing

Pour dressing over still-warm potatoes

Place in serving bowl and garnish with sliced hard-boiled eggs and chives

Serve warm