

Mustard Potato Salad

written by The Recipe Exchange | May 25, 2015

Ingredients

2 egg yolks
3 Tbls. all-purpose flour
2 Tbls. ground mustard seed
1 Tbls. paprika
1 tsp. salt
1 tsp. celery seed OR 1/2 tsp. ground celery seed
24 oz. jar dill pickles – juice from jar only
1/2 cup mayonnaise – low-fat okay
6 med. potatoes – peeled, cubed, boiled
4 hard-boiled eggs – peeled, quartered
1/2 cup sliced celery
1/2 cup chopped onion

Directions

Combine egg yolks, flour, mustard, paprika, celery seed, and juice from pickle jar in saucepan. Bring to a boil, then remove from heat. Stir mayonnaise into saucepan and set aside mixture.

Combine potatoes, eggs, celery, and onion in large bowl. Pour hot mixture into bowl. Toss, cover, and refrigerate.