# Cornell Cooperative Extension Schoharie and Otsego Counties



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## Potato Salad with Boiled Dressing

#### **Ingredients:**

2 Tablespoons flour
1 Tablespoon sugar
1 teaspoon salt
1 egg
1 1/8 cup 1% milk
1/3 cup vinegar
2 Tablespoons melted butter
4 cups cooked potatoes, cooled & diced
1 medium onion, chopped

Makes 6 servings - 17% calories from fat

Amount Per Se	rving		
Calories 26	0 Calo	pries fron	n Fat 4
		% Da	ily Value
Total Fat 5g			8%
Saturated Fat 3.5g			18%
Trans Fat	0g		
Cholesterol 50mg			17%
Sodium 430mg			18%
Total Carbo	hydrate 4	48g	16%
Dietary Fiber 4g			16%
Sugars 6g	1		
Protein 7g	,		
Vitamin A 69	-	Vitamin (	25%
Calcium 8%	• •	ron 6%	
*Percent Daily V diet. Your daily v depending on yo	alues may be	e higher or	
Total Fat Saturated Fat Cholesterol Sodium	Less than Less than Less than Less than	65g 20g 300mg 2,400mg	80g 25g 300mg 2.400m

### **Instructions:**

1. In a small saucepan on low heat, combine the dry ingredients, add the egg and mix well.

2. Gradually stir in milk and continue cooking for 8 minutes or until thickened, stirring constantly.

3. Remove from heat and stir in the vinegar and melted butter. Cool, cover and chill. Thin if necessary with 1% milk.

4. Add potatoes and onions. Chill for several hours before serving.

#### Notes:

• Add shredded raw carrots, chopped celery or chopped hard-cooked eggs, to give this basic recipe a little "something extra".

- Use the boiled dressing in tuna salad, coleslaw.
- Add onions to the dressing and use on top of vegetables.



#### **Revised July 2021**

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