



Kickin Potato Salad

Ingredients:

8-10 Russet potatoes
12 Eggs
1 small bottle clear, zesty Italian dressing
¼ cup green onions or chives, chopped (or grated onions)
2 T celery seed
½ cup mayonnaise
½ cup sour cream
1 tsp dry mustard
Seasoned Salt, to taste
Pepper, to taste



Directions:

Boil whole clean russet potatoes with the skins on until fork tender. Cool, peel and cut into bite size cubes. Pour dressing over potatoes, cover; place in the refrigerator and marinate overnight.

Following morning:

Boil eggs, cool, peel and separate white from the yolks. In a medium bowl, push egg yolk through sieve. Add remaining ingredients and mix well. Fold into marinated potatoes.