

# POTATO SALAD WITH GREEN ONION SALAD DRESSING

Prepared by: Laura Lutz, June 2018

Source: Chef Paul Prudhomme's Louisiana Kitchen

Makes : 6-8 side dish servings

4 medium size white potatoes, cooked, peeled and coarsely chopped

6 hard boiled eggs, finely chopped

¼ cup finely chopped onions

¼ cup finely chopped celery

¼ cup finely chopped green bell peppers

2 teaspoons ground red pepper (cayenne)

2 teaspoons prepared mustard

1 ¼ teaspoons salt

¼ teaspoon white pepper

## Green Onion Salad dressing

1 egg plus 1 egg yolk

1 1/8 cups vegetable oil

Scant ½ cup finely chopped green onions

1 ½ tablespoons Creole or brown mustard

1 tablespoon white vinegar

¼ teaspoon salt

1/8 teaspoon white pepper

Beat the egg and egg yolk in a food processor or blender until frothy, about 2 minutes. With the machine on, gradually add the oil in a thin stream. When the mixture is thick and creamy, add the remaining ingredients and blend thoroughly. Refrigerate until ready to use.

In a large bowl combine all the ingredients, mixing well. Refrigerate until ready to serve.

