

Creamy Potato Salad

This is an exciting taste sensation compared to the traditional potato salad.

Ingredients:

½ cup long-life low-fat cream
1 teaspoon lemon juice
1 teaspoon mustard
1 teaspoon prepared horseradish
1 kilogram potatoes
¼ cup French dressing
2 stalks celery, chopped
3 spring onions
4 hard boiled eggs
1 cup mayonnaise
Salt and Pepper.

Method:

Beat thoroughly the cream, lemon juice, mustard and horseradish and then set aside.

Cook, peel and dice the potatoes and while still warm pour French dressing over them. Add celery, spring onions and chopped egg whites. Chill.

Mash the egg yolks and stir mayonnaise into them. Combine the cream mixture thoroughly. Pour over potato mixture and toss lightly. Season to taste and Chill.

(Serves 8 – 10 people)