

Marcella's Potato Salad

Yield: 10 servings

Cooking time: 1/2 hour

Preparation time: 1/2 hour

Category: Salad

Cuisine: American

Rating: 4/5 stars

Source: Marcella Calvert

Ingredients

- 5 lb potatoes
- 3/4 cup diced celery
- 2 medium onions (chopped)
- 6 eggs (well beaten)
- 1/2 cup vinegar
- 1/2 cup water
- 3 tbs sugar
- 3 tbs mayonnaise
- 1/2 lb bacon

Instructions

Boil potatoes (I peel first, some cook in jacket, cool, then peel). Cut into bite size pieces. Mix in celery and onions. Add salt and pepper to taste. Set aside.

Fry bacon (retain drippings) and cut up into small pieces. Set aside.

Combine eggs, vinegar, mayonnaise, water, and spices in a small saucepan. Whisk together and boil dressing until thick (keep an eye on it so you don't end up with scrambled eggs!!!).

Combine dressing, bacon drippings, potato mixture. Add bacon pieces. Mix thoroughly.

Chill before serving. Add salt/pepper to taste.

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