

Potato Salad with Onion

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| 4 Cupfuls Sliced Boiled Potatoes | Pepper to Taste |
| 1 Small Onion Chopped | 4 Tablespoonfuls Salad Oil |
| $\frac{1}{2}$ Cupful Weak Vinegar | 4 Stalks Celery |
| $2\frac{1}{2}$ Teaspoonfuls Salt | 2 Tablespoonfuls Chopped Parsley |
| 1 Hard Boiled Egg | Sprinkling of Paprika |

PUT chopped onion in a bowl with salt and vinegar and let stand a few minutes; then slice potatoes while warm into this and mix thoroughly. Add oil, taking care not to break potatoes, celery cut fine with a sharp knife so there will be no strings to chew, pepper and $1\frac{1}{2}$ tablespoonful of parsley. Mix well, cover and in a few hours mix thoroughly again. Cover and set in a cool place until ready to serve. Arrange on lettuce leaves on a platter and cover top with chopped hard boiled egg, the remaining parsley and a few dashes of paprika.