

Potato Salad without Onion

1 Qt. Small Boiled Potatoes	Water
$\frac{1}{2}$ Cupful Vinegar	1 Raw Yolk
$2\frac{1}{2}$ Teaspoonfuls Salt	1 Tablespoonful Celery Seed
2 Hard Boiled Egg Yolks	3 Tablespoonfuls Salad Oil

MIX salt, vinegar and a little water while potatoes are still warm and slice them into this mixture. Do this right after breakfast, at noontime add the celery seed and mix gently through the potatoes, taste potatoes to see if they are salt enough, if not add salt to your taste. Cover and keep in a cool place until an hour before serving time, then prepare the following dressing. Mash the yolks of the hard boiled eggs until perfectly smooth then mix thoroughly with the raw yolk and stir until there are no lumps. Gradually add the oil and when well blended, pour over the potatoes and mix well. The recipe does not call for pepper but may be added if you like it. Serve on green lettuce leaves. This is a delicious salad and a boon to those who do not eat potato salad because they can not eat onion.