

Baked Potato Salad

3 potatoes, Idaho, medium-size

water

1 1/3 tsp. salt

2 tbs. salad oil

1/2 cup onion, chopped

1 tsp. mustard, prepared

1/4 tsp. celery seed

2 tbs. cider vinegar

1/2 cup green pepper, diced

1/4 cup carrot, shredded

Put potatoes in a large saucepan with cold water and 1 teaspoon salt; bring to a boil. Cover, reduce heat and simmer 25 minutes, until potatoes are tender; drain and cool. Peel potatoes and slice 1/4 inch thick; set aside. Heat oil in a medium size skillet; saute onion until soft. Stir in flour, mustard, celery seed and remaining 1/3 teaspoon salt. Gradually add 1/2 cup water and vinegar; cook over low heat, stirring constantly, until mixture boils and thickens. Combine potatoes, green pepper and carrots in a bowl; add sauce, mixing well. Spoon half the mixture into a shallow 8x8-inch baking dish; sprinkle with 1/2 cup cheese. Cover with remaining potato mixture and cheese. Bake, uncovered, in preheated 350°F. oven 15 to 20 minutes, or until cheese is melted and vegetables are hot.