

*You
and the magic of
Evaporated
Milk*

*make a potato salad
that's richer in flavor,
smooth as velvet!*



Give your personal touch to this summery potato salad with a smooth, flavor-rich dressing you can easily make. The magic of Evaporated Milk makes it smoother, contains only a fraction of the calories found in many other dressings, but adds the nourishment of whole milk. From the moment you serve this old fashioned German potato salad (with that delicious sweet-sour flavor) watch out! It could make you famous.

AMERICAN DAIRY ASSOCIATION



You never outgrow your need
for foods made from milk

NEW PICNIC POTATO SALAD

Casserole, 1½ quarts

6-8 servings

Bacon curls

2 tablespoons sugar

4 teaspoons prepared
mustard

¼ cup (½ stick) Butter

1½ teaspoons salt

½ cup finely chopped onion

1½ cups (1 tall can)

4 cups cooked, sliced, hot
potatoes (about 6 medium
potatoes or 2-2½ lb.)

½ cup chopped green pepper

Evaporated Milk

1 tablespoon flour

½ cup cider vinegar

Saute bacon until partially cooked. Make bacon curls and set aside. Melt Butter in saucepan. Add onion and green pepper. Cook until tender. Blend in combined flour, sugar, salt. Stirring constantly, gradually add Evaporated

Milk. Cook over low heat until thickened. Stir in vinegar and mustard. Place potatoes in casserole. Pour over hot sauce; toss lightly. Top with bacon curls. Sprinkle center of salad with paprika, if desired.

June's Best Meal Ideas start with Dairy Foods