

DANISH POTATO SALAD

Linda Shane's

- 1 16-ounce bag frozen hash brown potatoes
- 1/2 cup water
- 1 1/2 teaspoons seasoned salt
 - 1 medium onion, chopped (1/2 cup)
 - 1 small green pepper, quartered, seeded and cut in thin strips
- 1/2 medium-sized red pepper, seeded and diced (1/2 cup)
- 4 hard-cooked eggs
 - 1 8-ounce package cream cheese, softened
- 1/2 cup bottled chunky blue cheese salad dressing
- 1 tablespoon milk
- a few drops red-pepper seasoning

Combine frozen potatoes, water, and 1/2 teaspoon salt in a large skillet; heat to boiling; cover. Simmer 5 minutes, or until potatoes are tender and liquid is absorbed. Combine potatoes with onion and green and red peppers in a large bowl.

Dice three of the eggs and remaining white; add to potato mixture. Set remaining yolk aside for garnish.

Combine cream cheese, blue cheese dressing, milk, red-pepper seasoning, and remaining 1 teaspoon salt in a small bowl; beat until smooth. Fold into potato mixture; cover. Chill several hours to season.

