

SALADS, SALAD DRESSINGS, AND RELISHES No.M 040 00

POTATO SALAD

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
209 cal	22 g	3 g	13 g	45 mg	571 mg	19 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
POTATOES,FRESH,PEELED,CUBED	18 lbs	3 gal 1-1/8 qts	22-1/4 lbs
WATER	16-3/4 lbs	2 gal	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
OIL,SALAD	9-5/8 oz	1-1/4 cup	
SALT	1 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
VINEGAR,DISTILLED	5-5/8 oz	1/2 cup 2-2/3 tbsp	
CELERY,FRESH,CHOPPED	2-3/8 lbs	2 qts 1 cup	3-1/4 lbs
EGG,HARD COOKED,CHOPPED	2 lbs	18 Eggs	
PICKLE RELISH,SWEET	1-1/8 lbs	2 cup	
PIMIENTO,CANNED,DRAINED,CHOPPED	8-1/2 oz	1-1/4 cup	
SALAD DRESSING,MAYONNAISE TYPE	4 lbs	2 qts	
PARSLEY,FRESH,BUNCH,CHOPPED	1 oz	1/4 cup	1 oz
PAPRIKA,GROUND	1/2 oz	2 tbsp	

Method

- 1 Cover potatoes with water; bring to a boil; add salt; cover. Cook until tender.
- 2 Drain well. Cool slightly.
- 3 Combine onions, salad oil or olive oil, salt, pepper, and vinegar. Add to potatoes. Cover; refrigerate 1 hour.
- 4 Combine celery, eggs, relish, pimientos, and Salad Dressing; add to potato mixture.
- 5 Mix lightly but thoroughly to coat potatoes with Salad Dressing mixture.
- 6 Garnish with parsley and paprika.
- 7 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.