

POTATO SALAD (DEHYDRATED SLICED POTATOES)

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
133 cal	10 g	2 g	10 g	41 mg	500 mg	17 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
POTATO,WHITE,DEHYDRATED,SLICED	4-3/8 lbs		
WATER,BOILING	29-1/4 lbs	3 gal 2 qts	
SALT	1-7/8 oz	3 tbsp	
ONIONS,DEHYDRATED,CHOPPED	4 oz	2 cup	
PEPPERS,GREEN,FRESH,CHOPPED	7-7/8 oz	1-1/2 cup	9-5/8 oz
WATER,WARM	5-1/4 lbs	2 qts 2 cup	
PICKLE RELISH,SWEET	1-1/8 lbs	2 cup	
CELERY,FRESH,CHOPPED	2-3/8 lbs	2 qts 1 cup	3-1/4 lbs
PIMIENTO,CANNED,DRAINED,CHOPPED	8-1/2 oz	1-1/4 cup	
EGG,HARD COOKED,CHOPPED	1-3/4 lbs	1 qts 2 cup	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
SALT	1 oz	1 tbsp	
SALAD DRESSING,MAYONNAISE TYPE	4 lbs	2 qts	
VINEGAR,DISTILLED	5-5/8 oz	1/2 cup 2-2/3 tbsp	
PAPRIKA,GROUND	1/2 oz	2 tbsp	

Method

- 1 Add potatoes to boiling salted water; cover. Bring quickly to a boil. Reduce heat; simmer 20 to 25 minutes or until tender. Drain. Set aside for use in Step 3.
- 2 Rehydrate onions and peppers. Drain before using.
- 3 Carefully combine potatoes, onions, peppers, relish, celery, pimientos, eggs, salt, and pepper.
- 4 Combine Salad Dressing and vinegar; fold into potato mixture. Cover; refrigerate until ready to serve.
- 5 Garnish with paprika. CCP: Hold for service at 41 F. or lower.