

Potato Salad

Vegetable

Salads and Salad Dressings

E-12

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Fresh potatoes, as purchased	4 lb 8 oz		9 lb		1. Boil potatoes for 30 to 45 minutes until tender. Cool, peel, and dice into 1/2" cubes.
*Fresh celery, chopped	8 oz	1 3/4 cups 2 Tbsp	1 lb	3 3/4 cups	
*Onions, finely chopped		1/2 cup 1 Tbsp	7 oz	1 cup 2 Tbsp	2. Add all other ingredients. Mix lightly until well blended. Chill for at least 1 hour before serving. Refrigerate until ready to serve. CCP Cool to 41 degrees F or lower within 4 hours. 3. Portion with No. 8 scoop (1/2 cup).
Sweet pickle relish, undrained		1/3 cup	6 oz	2/3 cup	
Large eggs, hard-cooked, chopped (optional)	11 oz	6 each	1 lb 5 oz	12 each	
Mayonnaise or salad dressing	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
Salt		1 1/2 tsp		1 Tbsp	
Black or white pepper		1/2 tsp		1 tsp	
Dry mustard		1 1/2 tsp		1 Tbsp	

*See Marketing Guide

Marketing Guide		
Food as Purchased	For 25 Svgs	For 50 Svgs
Celery	10 oz	1 lb 3 1/2 oz
Mature onions	4 oz	8 oz

SERVING:	YIELD:	VOLUME:
1/2 cup (No. 8 scoop) provides 1/2 cup of vegetable	25 Servings: 3 qt (approximately)	25 Servings:
	50 Servings: 1 gal 2 qt (approximately)	50 Servings:

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Nutrients Per Serving

Calories	171	Saturated Fat	1.6 g	Iron	.4 mg
Protein	2 g	Cholesterol	8 mg	Calcium	12 mg
Carbohydrate	17 g	Vitamin A	13 RE/56 IU	Sodium	256 mg
Total Fat	11.0 g	Vitamin C	11 mg	Dietary Fiber	2 g