

M. SALADS, SALAD DRESSINGS, AND RELISHES No. 40  
**POTATO SALAD**

YIELD: 100 Portions			EACH PORTION: 2/3 Cup (4 1/2 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe No. A-31.
Potatoes, white, fresh, diced 1/2 inch	18 lb. . . .	.....	.....	2. Cover potatoes with water; bring to a boil; add salt; cover. Cook until tender. 3. Drain well. Cool slightly.
Water. . . . .	.....	to cover	.....	
Salt. . . . .	2 3/4 oz. .	1/4 cup	.....	
Onions, dry, chopped. .	1 lb. . . .	3 cups. .	.....	4. Combine onions, salad oil or olive oil, salt, pepper and vinegar. Add to potatoes. Cover; refrigerate 1 hour.
Salad oil or olive oil. .	10 oz. . .	1 1/4 cups	.....	
Salt. . . . .	1 oz. . . .	1 2/3 tbsp	.....	
Pepper, black. . . . .	.....	2 tsp. . .	.....	
Vinegar. . . . .	.....	2/3 cup. .	.....	
Celery, fresh, chopped	3 lb. . . .	2 1/4 qt. .	.....	5. Combine celery, eggs, relish, pimientos and Salad Dressing; add to potato mixture. 6. Mix lightly but thoroughly to coat potatoes with Salad Dressing mixture.
Eggs, hard cooked, chopped	1 lb 12 oz	18 eggs	.....	
Relish, pickle, sweet. .	1 lb 3 oz	2 cups. .	.....	
Pimientos, canned, drained, chopped (optional)	10 oz. . .	1 1/4 cups (1/3-No. 2 1/2 cn)	.....	
Salad Dressing. . . . .	4 lb. . . .	2 qt. . . .	.....	

REVISION

(OVER)

M. SALADS, SALAD DRESSINGS, AND RELISHES No. 40

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Parsley, fresh, chopped	1 oz. . . .	1/2 cup	.....	7. Garnish with parsley and paprika.
Paprika, ground. . . . .	1/2 oz. . .	2 tbsp. .	.....	8. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1:

22 lb 2 oz fresh white potatoes A.P. will yield 18 lb peeled potatoes.

1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.

4 lb 2 oz fresh celery A.P. will yield 3 lb chopped celery.

1 oz fresh parsley A.P. will yield 1 oz chopped parsley.

2. In Step 3, 2 oz (2/3 cup) dehydrated onions may be used. See Recipe No. A-11.

3. In Step 5, 1 1/2-7 oz cn canned pimientos may be used.

4. One- No. 6 scoop may be used. See Recipe No. A-4.

**VARIATIONS**

1. **DEVEILED POTATO SALAD:** Follow Steps 1 through 4. In Step 5, add 6 oz (3/4 cup) prepared mustard, 1 oz (2 tbsp) granulated sugar, 12 oz (3 cups) crumbled, crisp bacon (3 lb raw bacon A.P.). In Step 5, use 4 lb 8 oz (8 1/4 cups) Salad Dressing. Follow Steps 7 and 8.

2. **POTATO SALAD WITH VINEGAR DRESSING:** In Step 1, use 22 lb potatoes (27 lb 1 oz A.P.). Follow Steps 2 and 3. In Step 4, omit salad oil, salt, pepper and vinegar. In Step 5, omit eggs and Salad Dressing. Prepare 1 recipe vinegar dressing (See Recipe No. M-9-1) for Salad Dressing. Follow Steps 6 through 8.