

# 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 11 oz		9 lb 6 oz		<ol style="list-style-type: none"> <li>Boil potatoes in water for 30-45 minutes until tender. Cool, peel, and dice into ½" cubes.</li> <li>Add all other ingredients. Mix lightly until well blended. Spread 2 lb 12 ½ oz (approximately 2 qt ¼ cup) into each pan (9" x 13" x 2"). For 25 servings, use 2 pans. For 50 servings, use 4 pans.</li> <li>CCP: Refrigerate within 1 hour. Hold at 40° F or colder.  Cover. Refrigerate until ready to serve.</li> <li>Portion with No. 6 scoop (⅔ cup).</li> </ol>
*Fresh celery, chopped	9 oz	2 cups 2 Tbsp	1 lb 2 oz	1 qt ¼ cup	
*Fresh onions, chopped OR Dehydrated onions	3 ¾ oz	1/2 cup 2 Tbsp OR ¼ cup	7 ½ oz OR 1 ½ oz	1 ¼ cups OR ½ cup	
Sweet pickle relish, undrained	3 oz	⅓ cup	6 oz	⅔ cup	
Fresh large eggs, hard-cooked, peeled, chilled, chopped (optional)		6 each		12 each	
Reduced calorie salad dressing OR Lowfat mayonnaise	13 oz OR 13 oz	1 ½ cups OR 1 ½ cups	1 lb 10 oz OR 1 lb 10 oz	3 cups OR 3 cups	
Salt		1 ½ tsp		1 Tbsp	
Ground black or white pepper		½ tsp		1 tsp	
Dry mustard		1 ½ tsp		1 Tbsp	

\* See Marketing Guide

Marketing Guide for Selected Items		
Food as Purchased for	25 Servings	50 Servings
Celery	11 oz	1 lb 6 oz
Mature onions	5 oz	10 oz

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SERVING:	YIELD:	VOLUME:
2/3 cup (No. 6 scoop) provides 1/2 cup of vegetable.	<b>25 Servings:</b> 5 lb 9 oz	<b>25 Servings:</b> 1 gallon 1/2 cup 2 pans
	<b>50 Servings:</b> 11 lb 2 oz	<b>50 Servings:</b> 2 gallons 1 cup 4 pans
Tested 2004		

Nutrients Per Serving					
<b>Calories</b>	102	<b>Saturated Fat</b>	0.48 g	<b>Iron</b>	0.38 mg
<b>Protein</b>	1.46 g	<b>Cholesterol</b>	6 mg	<b>Calcium</b>	10 mg
<b>Carbohydrate</b>	17.99 g	<b>Vitamin A</b>	26 IU	<b>Sodium</b>	309 mg
<b>Total Fat</b>	2.90 g	<b>Vitamin C</b>	9.2 mg	<b>Dietary Fiber</b>	1.6 g