

Potato Salad

Meal Components: Vegetable

Salads, Sauces, Condiments & 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"> 1. Boil potatoes in water for 30-45 minutes until tender. Cool, peel, and dice into ½" cubes. 2. 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.
*Fresh celery, chopped	9 oz	2 cups 2 Tbsp	1 lb 2 oz	1 qt 1/4 cup	
*Fresh onions, chopped	3 3/4 oz	1/2 cup 2 Tbsp	7 1/2 oz	1 1/4 cups	
OR		OR	OR	OR	
Dehydrated onions		1/4 cup	1 1/2 oz	1/2 cup	
Sweet pickle relish, undrained	3 oz	1/3 cup	6 oz	2/3 cup	
Fresh large eggs, hard-cooked, peeled, chilled, chopped (optional)		6 each		12 each	
Reduced calorie salad dressing	13 oz	1 1/2 cups	1 lb 10 oz	3 cups	
OR	OR	OR	OR	OR	

Salt	1 1/2 tsp	1 Tbsp
Ground black or white pepper	1/2 tsp	1 tsp
Dry mustard	1 1/2 tsp	1 Tbsp

3. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Cover. Refrigerate until ready to serve.
4. Portion with No. 6 scoop (? cup).

Notes

* See Marketing Guide

Marketing Guide

Food as Purchased for	25 Servings	25 Servings
Celery	11 oz	1 lb 6 oz
Mature onions	5 oz	10 oz

Serving	Yield	Volume
2/3 cup (No. 6 scoop) provides 3/8 cup starchy vegetable and 1/8 cup additional vegetable.	25 Servings: 5 lb 9 oz	25 Servings: 1 gallon ½ cup 2 pans
	50 Servings: 11 lb 2 oz	50 Servings: 2 gallons 1 cup 4 pans

Nutrients Per Serving					
Calories	N/A	Saturated Fat	N/A	Iron	
Protein	N/A	Cholesterol	6 mg	Calcium	10 mg
Carbohydrate	N/A	Vitamin A	26 IU	Sodium	N/A
Total Fat	N/A	Vitamin C	9 mg	Dietary Fiber	N/A