

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		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 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	½ 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	
					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 (⅔ cup).

* 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:

$\frac{2}{3}$ cup (No. 6 scoop) provides $\frac{1}{2}$ cup of vegetable.

YIELD:

25 Servings: 5 lb 9 oz

50 Servings: 11 lb 2 oz

VOLUME:

25 Servings: 1 gallon $\frac{1}{2}$ cup
2 pans

50 Servings: 2 gallons 1 cup
4 pans

Tested 2004

Nutrients Per Serving

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