

Potato Salad

Vegetable

Salads and Salad Dressings

E-09

| Ingredients | 50 Servings | | 100 Servings | | Directions |
|---|-------------|------------|--------------|-------------|---|
| | Weight | Measure | Weight | Measure | |
| Potatoes, as purchased | 9 lb 5 oz | | 18 lb 10 oz | | 1. Steam potatoes at 5-6 pounds of pressure for 30-45 minutes, or boil for 30-40 minutes. Cool, peel, and dice into ½" cubes. 2. Add all other ingredients. Mix lightly until well blended. Spread 5 lb 9 oz (approximately 1 gal ½ cup) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less. For 50 servings, use 2 pans. For 100 servings, use 4 pans. |
| *Fresh celery, chopped | 1 lb 2 oz | 1 qt ¼ cup | 2 lb 4 oz | 2 qt ½ cup | |
| *Fresh onions, finely chopped | 7 ½ oz | 1 ¼ cups | 15 oz | 2 ½ cups | |
| Sweet pickle relish, undrained | 6 oz | ¾ cup | 12 oz | 1 ½ cups | |
| Fresh large eggs, hard-cooked, chopped (optional) | | 12 each | | 24 each | |
| Reduced calorie salad dressing | 1 lb 10 oz | 3 cups | 3 lb 4 oz | 1 qt 2 cups | |
| OR | OR | OR | OR | OR | |
| Lowfat mayonnaise | 1 lb 10 oz | 3 cups | 3 lb 4 oz | 1 qt 2 cups | |
| Salt | | 1 Tbsp | | 2 Tbsp | |
| Ground black or white pepper | | 1 tsp | | 2 tsp | |
| Dry mustard | | 1 Tbsp | | 2 Tbsp | |
| | | | | | 3. CCP: Cool to 41° F or lower within 4 hours. |
| | | | | | Refrigerate until ready to serve. |
| | | | | | 4. Portion with No. 6 scoop (¾ cup). |

Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

| Food as Purchased for | 50 Servings | 100 Servings |
|-----------------------|-------------|--------------|
| Celery | 1 lb 6 oz | 2 lb 12 oz |
| Mature onions | 9 oz | 1 lb 2 oz |

Potato Salad

| SERVING: | YIELD: | VOLUME: |
|--|--|---|
| ⅔ cup (No. 6 scoop) provides ½ cup of vegetable. | 50 Servings: about 11 lb 1 ½ oz | 50 Servings: about 2 gallons 1 cup 2 pans |
| | 100 Servings: about 22 lb 3 oz | 100 Servings: about 4 gallons 2 cups 4 pans |

Edited 2004

| Nutrients Per Serving | | | | | |
|-----------------------|---------|---------------|--------|---------------|---------|
| Calories | 102 | Saturated Fat | 0.48 g | Iron | 0.38 mg |
| Protein | 1.45 g | Cholesterol | 6 mg | Calcium | 10 mg |
| Carbohydrate | 17.90 g | Vitamin A | 26 IU | Sodium | 309 mg |
| Total Fat | 2.90 g | Vitamin C | 9.2 mg | Dietary Fiber | 1.6 g |