**Potato Salad**

Source: Captoria Young (Cousin Cappy)

Submitted by: Annette Chan & Yvonne Chan Cheng

*This is a crunchy, tasty, hearty potato salad that Cousin Cappy and Cousin Ray prepared for summer barbecues at their Sacramento home.*

3 lbs. potatoes

1 ½ c. shredded lettuce

¾ c. dry onion, chopped medium size

1 ½ c. Best Food mayonnaise

2 T. prepared mustard

Some bacon chips (small amount)

Boil potatoes until tender\*. Peel, cool well, and dice. Place potatoes in large mixing bowl.

Pour in all above ingredients. Mix well, cover and place in refrigerator for about 1 hour

before serving.

\*Cooking the potatoes: Cover potatoes with water. Bring to boil. Simmer covered for 30-

40 minutes or until tender.