

POTATO SALAD WITH VINEGAR DRESSING

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
130 cal	31 g	2 g	0 g	0 mg	455 mg	18 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
POTATOES,FRESH,PEELED,CUBED	22 lbs	4 gal	27-1/8 lbs
WATER	16-3/4 lbs	2 gal	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
CELERY,FRESH,CHOPPED	3 lbs	2 qts 3-3/8 cup	4-1/8 lbs
PICKLE RELISH,SWEET	1-1/8 lbs	2 cup	
PIMIENTO,CANNED,DRAINED,CHOPPED	8-1/2 oz	1-1/4 cup	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	1-3/4 lbs	1 qts	
VINEGAR,DISTILLED	2-1/8 lbs	1 qts	
WATER	8-1/3 oz	1 cup	
PARSLEY,FRESH,BUNCH,CHOPPED	1 oz	1/4 cup	1 oz
PAPRIKA,GROUND	1/2 oz	2 tbsp	

**Method**

- 1 Cover potatoes with water; bring to a boil; add salt; cover. Cook until tender.
- 2 Drain well. Cool slightly.
- 3 Add onions to potatoes. Cover and refrigerate 1 hour.
- 4 Combine celery, relish, and pimientos. Add to potato mixture.
- 5 Combine pepper, salt, sugar, vinegar, and water to make vinegar dressing. Mix lightly but thoroughly to coat potatoes.
- 6 Garnish with parsley and paprika.
- 7 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.