

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 062 00**  
**MEXICAN POTATO SALAD**

**Yield** 100

**Portion** 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
162 cal	20 g	3 g	8 g	0 mg	115 mg	28 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

POTATOES,FRESH,PEELED,CUBED	17-7/8 lbs	3 gal 1 qts	22-1/8 lbs
WATER	25-1/8 lbs	3 gal	
SALT	5/8 oz	1 tbsp	
VINEGAR,RED WINE	1 lbs	2 cup	
WATER	1 lbs	2 cup	
PEPPERS,JALAPENOS,CANNED,CHOPPED	5/8 oz	2 tbsp	
SUGAR,GRANULATED	1-3/4 oz	1/4 cup 1/3 tbsp	
PAPRIKA,GROUND	3/8 oz	1 tbsp	
PEPPER,BLACK,GROUND	3/8 oz	1 tbsp	
CUMIN,GROUND	1/4 oz	1 tbsp	
MUSTARD,DRY	3/4 oz	2 tbsp	
OIL,SALAD	1-3/4 lbs	3-3/4 cup	
BROCCOLI,FRESH,CHOPPED	6-1/4 lbs	2 gal <1/16th qts	10-1/4 lbs
WATER	8-1/3 lbs	1 gal	
TOMATOES,FRESH,SLICED	1-7/8 lbs	1 qts 3/4 cup	1-7/8 lbs
BEANS,KIDNEY,DARK RED,CANNED,DRAINED	1-1/2 lbs	1 qts	

**Method**

- 1 Cover potatoes with water, bring to a boil; add salt; reduce heat to a simmer; cover. Cook 10 minutes or until just tender.
- 2 Drain well. Cool slightly. Set aside for use in Step 7.
- 3 Combine vinegar, water, and jalapeno peppers in mixer bowl; mix well.
- 4 Combine sugar, mustard, paprika, pepper, and cumin; blend well; add to vinegar mixture.
- 5 Mix at medium speed 2 minutes using a wire whip.
- 6 Add salad oil or olive oil gradually while mixing at low speed 3 minutes; scrape down bowl. Mix at medium speed 2 minutes or until well blended.
- 7 Pour dressing over potatoes. Mix lightly but thoroughly. Cover; refrigerate for use in Step 9.
- 8 Cover broccoli with water; bring to a boil; reduce heat. Simmer 4 minutes or until just tender. Drain thoroughly.
- 9 Add broccoli, tomatoes and beans to potato mixture. Toss lightly but thoroughly. Cover; refrigerate at least 3 hours or until flavors are well blended. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 In Step 1, For 100 portions: 7-1/4 pounds frozen broccoli may be used. Add to boiling water. Cook 1 minute or until thoroughly heated.