***Recipe #559 LS LF Potato Salad, UPDATED***

***Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 5# | 10# | 15# | Potatoes |
| 6 | 1 dozen | 1 ½ dozen | Hard Cooked Eggs |
| 1 cup | 2 cups | 3 cups | Green Onions |
| 1 ½ cups | 3 cups | 4 ½ cups | Celery |
|  |  |  |  |
| 1 ½ cup | 3 cups | 4 ½ cups | Mayonnaise, light |
| 2 Tbsp. | ¼ cups | ½ cup + 2 Tbsp. | Mustard |
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***Recipe #559 Potato Salad***

 ***Instructions:***

1. ***Cook potatoes until tender. Dice while warm.***
2. ***Mix remaining ingredients; gently fold into cooled potatoes.***
3. ***If necessary, stir in additional mayonnaise just before serving.***