

Potato Salad Recipe

Ingredients

- 3 *lbs.* red potatoes
- 5 hard-boiled eggs, separated
- 3 green onions, chopped
- 1 *c.* of celery, chopped
- 1 *c.* mayonnaise
- 2 *Tbs.* sweet pickle relish
- 2 *Tbs.* yellow mustard
- 1 *tsp.* salt
- 1/2 *tsp.* black pepper
- 1/2 *tsp.* celery seeds

lbs. = pounds
c. = cup or cups
Tbs. = tablespoon
tsp. = teaspoon



Serves 6 people

Directions

1. Cook the potatoes in boiling water for 40 minutes or until they are tender. Drain and cool.
2. Peel the potatoes and cut them into 1 inch pieces.
3. Chop the egg whites (not the yolks).
4. In a large bowl, mix together the potatoes, chopped egg whites, 1/2 teaspoon salt, the chopped celery, and the green onions.
5. Use a fork to mash the yolks in a small bowl. Add in the remaining 1/2 teaspoon salt, mayonnaise, pickle relish, yellow mustard, pepper, and celery seeds. Stir until well blended.
6. Gently stir the mayonnaise mixture into the potatoes.
7. Cover and chill for at least 2 hours or overnight.

Questions

1. How many pounds of potatoes? _____
2. How much mayonnaise? _____
3. How many minutes to cook the potatoes? _____
4. How much pickle relish? _____
5. How long to chill? _____
6. Which is larger? *Tbs.* or *tsp.*? _____
7. How many servings? _____