

Hot Potato Salad



Number of Servings: 10

2 ½ pounds unpeeled potatoes, chopped
¾ cup mayonnaise or reduced-fat mayonnaise
¾ cup chopped onion
¼ cup sweet pickle relish
2 to 3 hard-cooked eggs, chopped
Salt and pepper to taste

Combine the potatoes with enough water to cover in a large saucepan and bring to a boil. Boil for 30 minutes or until tender; drain in a colander.

Combine the mayonnaise, onions, pickle relish and eggs in a bowl and mix well. Layer the potatoes and mayonnaise mixture one-half at a time in a large salad bowl and toss lightly. Season to taste with salt and pepper. Serve warm or chilled. For enhanced flavor, hard-cook the eggs immediately before adding to the salad.

Nutritional Analysis:
Calories – 230
Fat – 15g
Calories from fat - 130
Carbohydrates – 23g
Protein – 4g
Cholesterol – 50mg
Sodium – 150mg
Fiber – 3g

This recipe is from the Simply Florida Cookbook, on sale at any Florida Extension Office throughout the state. Please visit www.simplyflorida.org for more information.