

POTATO SALAD FOR EVA'S KITCHEN
(This is doubled recipe)

7 ½ lbs of new potatoes (peeled and cut into quarters)
3 cups finely chopped celery
1 quart of mayonnaise
2 cups of whole milk
½ cup distilled white vinegar
Salt and pepper.

1. Cook potatoes (do not overcook). Then slice very thin.
2. Layer potatoes, celery, salt and pepper in deep aluminum pan.
3. Combine ½ of may and 1 cup of milk in medium bowl.
4. Mix until smooth (do not mix all of mayo and milk at same time). Pour mix over salad and mix with large spoon.
5. Mix remaining mayo and milk. Pour all but 1 cup of mix on salad. Thoroughly mix. When salad is mixed, pour vinegar over salad and mix.
6. Spread remaining cup of mayo mix over the top of the salad. DO NOT MIX AGAIN.
7. Seal with plastic or foil and chill.

Any questions, call Erma (652-1460), Michele (794-1463) or Lorraine (447-0639).