

POTATO SALAD

4 Servings, 1-1/2 cups each

Potatoes, washed, peeled	1 pound (4 medium)
Onion, diced	1 cup
Sweet pickle relish	1/4 cup
Celery, chopped	1/2 cup
Salad dressing, mayonnaise-type	1/2 cup

PREPARATION TIME: 25 MINUTES

COOKING TIME: 15 MINUTES

1. Wash potatoes; place in sauce pan. Cover with water and bring to boil. Simmer until soft, about 15 minutes. Drain and cool.
2. Dice onion and chop celery; combine with pickle relish.
3. Add salad dressing to pickle mixture.
4. Cube potatoes and blend with dressing.
5. Cover and chill several hours.

PER SERVING:

Calories	350
Total fat	24 grams
Saturated fat	3 grams
Cholesterol	0
Sodium	290 milligrams