

POTATO SALAD FOR A CROWD

50 lbs potatoes, boiled
 6 dozen hard boiled eggs
 2 (10 oz) jars stuffed olives,
 chopped
 1 (32 oz) jar sweet pickles,
 chopped
 1 (22 oz) jar dill pickles, chopped
 3 cups sweet relish
 5 qts mayonnaise
 1 tsp yellow food color
 ½ cup cooking oil
 ½ cup prepared mustard
 salt and pepper to taste

Mash egg yolks with oil. Chop egg whites. Mix with olives, pickles, relish, mayonnaise, food color and mustard. Add to diced potatoes. Mix thoroughly. Season with salt and pepper. Serves about 150

Lucille Pitre
 Golden Meadow, La.

60 lb 600

PLAIN POTATO SALAD

6 medium potatoes
 1 medium onion
 6 hard boiled eggs
 1 tsp mustard
 ¾ cups mayonnaise or more
 salt and pepper to taste

Boil potatoes and onion together. Drain and mash. Blend with mayonnaise. Remove yolks from eggs, mash. Blend with 3 tbsps mayonnaise and mustard. Chop egg whites. Combine with potatoes and yolks mixture.

Loretta Pierce
 Galliano, La.

BACON POTATO SALAD

10 medium potatoes, boiled,
 diced
 18 hard boiled eggs, sliced
 1 small jar sweet pickles
 1 small jar stuffed pimento
 olives
 1 large onion, chopped fine
 2 medium tomatoes
 1 bunch green onions, sliced
 1 lb bacon, crumbled
 1 to 1½ cups mayonnaise
 salt and pepper to taste

Fry the bacon until crisp and blend with diced potatoes. Remove seeds and pulp from tomatoes and chop. Mix with potatoes and remaining ingredients. Season.

Eva Cheramie
 Leeville, La.

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