



Potato Salad 3 ways

Russian-Style Potato Salad

Prep: 25 minutes plus chilling

Cook: 15 minutes • Serves: 12

- 3 pounds baby white potatoes, cut into $\frac{3}{4}$ -inch chunks
- 1 teaspoon salt
- 1 cup real mayonnaise
- 3 tablespoons ketchup
- $\frac{1}{2}$ teaspoon ground black pepper
- 3 green onions, chopped (about $\frac{1}{4}$ cup)
- 3 slices ($\frac{1}{4}$ -inch-thick) Deli ham, cut into $\frac{1}{4}$ -inch pieces (5 ounces)
- 1 large carrot, shredded (about $\frac{3}{4}$ cup)
- 1 cup frozen peas, thawed
- $\frac{1}{2}$ cup dill pickle relish
- 4 refrigerated peeled hard-cooked eggs, chopped

1. In large saucepot, place potatoes, salt and enough water to cover by 1 inch; heat to boiling over high heat. Reduce heat to medium; simmer, uncovered, 10 to 12 minutes or until potatoes are fork-tender. Drain potatoes well.

2. In large serving bowl, stir together mayonnaise, ketchup and pepper. Fold in onions, ham, carrot, peas, relish, potatoes and eggs until well coated. Cover and refrigerate at least 4 hours or overnight. Makes about 9 cups.

Approximate nutritional values per serving:

282 Calories, 16g Fat (3g Saturated), 76mg Cholesterol, 487mg Sodium, 26g Carbohydrates, 3g Fiber, 8g Protein

Zesty Red Potato & Green Bean Salad

Prep: 10 minutes

Bake: 45 minutes • Serves: 8

- 1½ pounds baby red potatoes, cut into ¾-inch chunks
- 1½ small red onions, cut into 1-inch wedges
- 2½ tablespoons olive oil
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 12 ounces fresh green beans, trimmed
- 3 tablespoons red wine vinegar
- 1½ tablespoons Dijon mustard
- 1 package (⅔ ounce) fresh basil, leaves removed and chopped
- ½ cup drained and sliced kalamata olives
- ½ cup drained and sliced pepperoncini peppers (from about 10 peppers)

1. Preheat oven to 425°. In large bowl, toss potatoes, onions, 1 tablespoon oil, salt and pepper until vegetables are well coated. Transfer potato mixture to rimmed baking pan. Bake 30 minutes. Stir in green beans and bake 15 minutes longer or until vegetables are tender.

2. In large bowl, whisk together vinegar, mustard and remaining 1½ tablespoons oil. Add basil, olives, peppers and potato mixture; toss to coat vegetables. Serve warm or at room temperature. Makes about 10 cups.

Approximate nutritional values per serving:

161 Calories, 7g Fat (1g Saturated), 0mg Cholesterol, 425mg Sodium, 22g Carbohydrates, 3g Fiber, 3g Protein

Caesar Potato Salad

Prep: 20 minutes plus chilling

Cook: 15 minutes • Serves: 12

- 3 pounds baby red potatoes, cut into ¾-inch chunks
- 1 teaspoon salt
- 8 slices hardwood smoked bacon (8 ounces), each cut crosswise into ½-inch pieces
- 1 cup classic Caesar dressing
- ⅓ cup minced red onion
- ¼ cup grated Parmesan cheese
- 1 tablespoon Worcestershire sauce
- ¾ teaspoon ground black pepper
- 4 refrigerated peeled hard-cooked eggs, chopped
- 2 tablespoons rinsed and drained capers (optional)

1. In large saucepot, place potatoes, salt and enough water to cover by 1 inch; heat to boiling over high heat. Reduce heat to medium; simmer, uncovered, 10 to 12 minutes or until potatoes are fork-tender. Drain potatoes well.

2. Meanwhile, in large nonstick skillet, cook bacon over medium heat 15 to 20 minutes or until crisp, stirring occasionally. With slotted spoon, transfer bacon to large serving bowl. Add dressing, onion, cheese, Worcestershire sauce and pepper; stir until well combined. Add potatoes, eggs and capers, if using; toss until mixture is well combined. Cover and refrigerate at least 4 hours or up to overnight. Makes about 9 cups.

Approximate nutritional values per serving:

259 Calories, 15g Fat (3g Saturated), 73mg Cholesterol, 367mg Sodium, 24g Carbohydrates, 2g Fiber, 7g Protein