



Buddy's Potato Salad

A Family Tradition!

Makes: 12, ½-cup servings

Ingredients:

4 medium potatoes
(about 1 pound)

½ cup diced onion

½ cup chopped celery

¼ cup sweet pickle
relish

½ cup light mayonnaise-type salad dressing



Directions:

1. Wash, peel, and quarter potatoes. Place in saucepan, cover with water, and bring to a boil. Simmer until soft, about 15 minutes. Drain and cool.

2. Combine onion, celery, pickle relish, and salad dressing.
3. Cube potatoes and blend with dressing.
4. Cover and chill several hours.

Nutrition Facts:

One serving provides 80 Calories, 20 Calories from Fat, Total Fat 3.5 g, Saturated Fat 0.5 g, Trans Fat 0 g, Sodium 115 mg, Total Carbohydrates 11 g, Dietary Fiber 1 g, Sugar 3 g, Protein 1 g, Calcium 0%, Iron 2%

Recipe from *Kids-a-Cookin'*

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