**Potato Salad**

**3 Recipes per class**

**Ingredients:**

4 medium potatoes, peeled

1 egg, hard-cooked, peeled and chopped

![C:\Documents and Settings\hp18203\Local Settings\Temporary Internet Files\Content.IE5\NOB4GN2J\MC900232572[1].wmf]()1/2 small onion, finely diced

1 celery stalk, diced

1-2 dill pickles, diced

125 mL light mayonnaise

5 mL Dijon mustard (*optional*)

Salt and pepper to taste

**DAY 1 – Boil Potatoes**

1. Cut the potatoes into bite-size chunks and put in a medium saucepan. Cover the potatoes with water and bring to a boil. Reduce heat to medium-low and boil for about 15-20 minutes, or until potatoes are just tender. Drain and cool completely.
2. Place in bowl, cover and refrigerate until Day 2 of lab.

**DAY 2 – Completing Salad**

1. In a small saucepan, place egg. Add water to a level at least 2.5 cm (1”) above the egg.
2. Cover the saucepan, and bring the water just to boiling. Reduce heat and simmer (barely bubbling) for 5 minutes (**use a timer!).**
3. Turn off the heat and let stand, covered, on the warm element for 10 more minutes (**use a timer!**).
4. Remove egg from saucepan and place in small bowl with cold water for 5 minutes to cool egg.
5. Meanwhile, dice onion, celery and pickles. Place in bowl with cooked potatoes.
6. Chop egg and add to potato mixture.
7. Add light mayonnaise and Dijon mustard (optional). Stir to combine. Add salt and pepper to taste.
8. Serve as part of sharing salad lab!