

Potato Salad

By John & Heather De Jong

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Potatoes - peeled, quartered, boiled and sliced about ½ inch (1 cm) thick

Eggs - hard boiled, sliced thin (I use an egg / mushroom slicer)

Tomato / Tomatoes - coarsely chopped

Green Onion / Onions - thinly sliced, including some of the green tops

Radishes - thinly sliced or finely chopped

Sweet pickles (Bread & Butter or Yum Yum) finely chopped

Optional Extras:

Cucumber - finely chopped

New Carrots - thinly sliced (young baby carrots from thinning rows in the garden)

Granny's Calculations: 1 medium potato, 1 egg for each person; 1 Green Onion, for every two people; 1 Tomato, 1 Radish for every four people and she always counted the "bowl" as another person just in case someone dropped in unexpectedly. Depending how much you like Sweet Pickles how much you chop up but I find ¼ cup / 60 ml. works well for up to 6 or 8 people.

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I like to cut up everything ahead of time and store them in the fridge to be mixed together just before we are ready to eat. I usually store the Potatoes in one bowl, the sliced Eggs in another bowl, the Tomato in a small bowl, the Green Onions & Radishes together in another small bowl or covered container and the Sweet Pickles in a custard cup covered with plastic wrap. When ready to serve mix everything together, pour the Secret Recipe dressing over and mix again.

Secret Recipe Dressing

½ cup / 120 ml. Miracle Whip Salad Dressing (other brands are OK)

¼ cup / 60 ml Sweet Pickle Juice (from above Sweet Pickles)

1 tsp. / 5 ml. White Sugar

Mix together well in measuring cup or jar until all the Salad Dressing lumps are gone and the mixture is smooth. This will make enough salad for 4 people and I like to make this ahead of time (not more than a day) and store in the fridge until needed in sealed container.

