

Potato Salad

This recipe will yield 4 medium freeze dryer trays with 2lbs per tray*

[John in Bibs': Freeze Dried Potato Salad Ep57](#)

Ingredients:

2 ~ 8oz bricks Cream Cheese (softened)
Bread and Butter Pickle Juice
2 C diced Onions
2 C chopped Celery
1 C Sweet Relish
¼ C Mustard
5lbs of potatoes, peeled, chopped, boiled, and drained.
½ tsp Celery Seed
½ tsp Pepper
½ tsp Salt



Directions:

1. In a Large mixing bowl, combine Cream Cheese and pickle juice, mixing together until about the same consistency as mayonnaise.
2. Add onions and celery to the bowl and mix together.
3. Add Sweet Relish, and mustard, then mix.
4. Combine with the 5lbs of cooked potatoes. Add more pickle juice if needed to thin.
5. Add seasonings and mix again.
6. Line your freeze drying tray, and then spread about 2lbs of potato salad per tray
7. Freeze until solid
8. Freeze Dry
9. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: varies

Rehydration: Add a little bit of cold water, mix, and continue adding and mixing until you reach desired consistency, and then let it stand for a couple of minutes.



Live.
Life.
Simple.

www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray