

# Potato Salad

*This recipe makes 20 cups*



## Ingredients

2 - 8oz bricks cream cheese (softened)  
1/3 cup bread and butter pickle juice  
2 cups diced onions  
2 cups chopped celery  
1 cup sweet relish  
1/4 cup mustard  
5 lbs potatoes  
1/2 tsp celery seed  
1/2 tsp pepper  
1/2 tsp salt

## Directions:

1. Wash the potatoes and cut them into bite sized pieces.
2. Boil them for about 10-15 minutes or until soft.
3. In a large mixing bowl, combine the cream cheese and part of the pickle juice. Mix together, continue adding pickle juice until it reaches about the same consistency as mayonnaise.
4. Add onions and celery to the bowl and mix together.
5. Add sweet relish and mustard, then mix.
6. Combine with the 5 lbs of cooked potatoes. Add more pickle juice if needed to thin.
7. Add seasonings and mix again.
8. Add parchment paper to your trays
9. Spread the potato salad onto the trays
10. Pre Freeze when possible
11. Freeze dry
12. Store in jars for short-term use or in mylar bags for long-term storage

## Rehydration:

In a bowl, add one cup of potato salad and slowly add ~2/3 cup of water. Stir periodically and let sit for 4-5 minutes.

## Notes:

Potato salad is typically made with mayonnaise, but it does not do well when freeze dried. This is a good example of substituting for mayo in recipes.

## Nutritional Value Per 1 cup

Calories: 184 Protein: 3 g Fat: 8 g Carbohydrates: 25 g Sugar: 5 g Fiber: 2 g