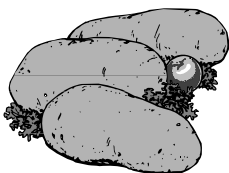


Buddy's Potato Salad

12 servings - 1/2-cup each

- 4 medium potatoes (about 1 pound)**
- 1/2 cup diced onion**
- 1/2 cup chopped celery**
- 1/4 cup sweet pickle relish**
- 1/2 cup light mayonnaise-type salad dressing**



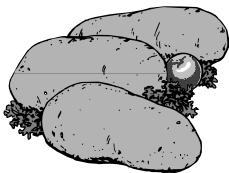
1. Wash potatoes; peel. Place in sauce pan. Cover with water and bring to boil. Simmer until soft, about 15 minutes. Drain and cool.
2. Dice onion and chop celery; combine with pickle relish.
3. Add salad dressing to pickle mixture
4. Cube potatoes and blend with dressing.
5. Cover and chill several hours.

Optional ingredients: salt, pepper, prepared mustard, eggs

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Nutrition Facts	
Serving Size 1/2 cup (74g)	
Servings Per Container 12	
Amount Per Serving 1/2 cup	
Calories 70	Calories from Fat 20
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g 0%	
Cholesterol 0mg	0%
Sodium 130mg	5%
Total Carbohydrate 12g	4%
Dietary Fiber less than 1 gram 4%	
Sugars 4g	
Protein 1g	
Vitamin A 0%	Vitamin C 15%
Calcium 0%	Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet.

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