

Potato\Macaroni\Tuna Salads

I use this recipe to make my Potato Salad, Macaroni Salad, and Tuna Salad. I have gotten many compliments on these salads and I let you know my secrets.

3 pounds potatoes, or
1 pound cooked macaroni, or
3 (6 oz.) cans tuna fish

1 stalk celery, chopped
1 carrot, grated fine
1 tsp. parsley flakes or 4 Tb. fresh parsley
1 small onion, chopped
1 green pepper, chopped
3 hard boiled eggs, grated fine

DRESSING:

1-1/4 cups mayonnaise
2 Tb. vinegar
1 Tb. sugar
salt and pepper
1/4 cup evaporated milk



Peel and dice potatoes and cook until tender; drain.
Cook macaroni according to package directions.
Drain tuna and flake.

Mix together the celery, carrot, parsley, onion, green pepper, and eggs.
Add either the cooked potatoes, cooked macaroni, or drained and flaked tuna.
Make the dressing by adding the vinegar, sugar, salt and pepper to the mayonnaise and then adding the milk. Add to salad and refrigerate.

Yield: 12 to 16 servings.

NOTE:

The secret in this recipe is to grate the carrot and eggs very fine so it mixes well into the salad. My dressing is the other secret. I have used the no-fat mayonnaise with good results. I often make only 2 cans of tuna and 2 hard boiled eggs; use only enough dressing to moisten the salad. The rest of the dressing can be refrigerated and used in other Salads.
POPPY SEED DRESSING: Add Poppy Seeds to the Dressing recipe.