

Mary Anne's Potato Salad

Anthony Stingo
Chef Anthony
cooking for your health:

Servings: 12

Yield: 4 ounces

6 cups potatoes, Skined & Diced
3 tablespoons white wine vinegar
1/2 cup onion, chopped
3 whole eggs, cooked & chopped
1 cup Apples, cored and diced
3/4 cup dill pickle, chopped
1/4 pound Salami, thinly sliced &
Chop
3 tablespoons light mayonnaise
1/4 teaspoon kosher salt
1/2 teaspoon white pepper
Great for B.B.Q. with Steak,
Chicken or Pork.

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Preparation Time: 25 minutes

Boil diced potatoes and eggs.

When cooked, drain thoroughly and place on a large pan to cool.

Peel eggs and dice when cool.

In a s/s bowl add onions, apples, salami and pickles. Toss with vinegar and add cooled potatoes. Fold together well, then add mayonnaise, eggs and seasonings.

Per Serving (excluding unknown items): 95 Calories; 2g Fat (18.0% calories from fat); 3g Protein; 17g Carbohydrate; 2g Dietary Fiber; 48mg Cholesterol; 200mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.