



MOMMA'S TOP SECRET POTATO SALAD

5 lb. bag potatoes
 Hellman's mayonnaise
 5 hard-boiled eggs
 1 medium onion (vidalia) chopped
 1/2 cup sweet pickle relish (option 1)
 or 2 celery stalks (or more), chopped fine (option 2)
 1 heaping tbsp. French's yellow mustard
 To taste: salt, pepper & paprika

Peel and boil potatoes* until you can easily run a knife through them. Don't overcook or your potato salad will be mashed potato salad. (About 15 minutes.) Let cool.

*I always hard-boil my eggs in the pot I'm cooking the potatoes in. Time saver! Peel eggs and chop three of them and slice the other two into rings.

In a very large bowl, to start with, add two cups of Hellman's mayonnaise, onion, chopped egg, relish or celery, salt, pepper and mustard. Mix well. Start stirring in the potatoes and work in the mayo mixture until all potatoes are covered. If needed, add additional mayo, salt & pepper. Place egg rings on top of potato salad. Sprinkle with paprika.

COLD BLACK BEAN DIP

1 can black beans drained & rinsed
 1 can corn drained
 1/2 red onion chopped
 1/4 cup grated Parmesan cheese
 1 small package of grape tomatoes sliced in half
 1 package Ranch Dressing Mix

Mix all ingredients, allow to chill for 1 hour. Use as a dip or side dish.

POTATO SALAD

6 medium baking potatoes (preferably red skin)
 3/4 cup sour cream
 3/4 cup mayo
 8 slices of chopped bacon or 1/2 cup bacon bits
 1/4 cup red onion
 1/2 cup celery (optional)
 1/2 tsp. salt
 1/4 tsp. pepper
 Shredded cheese (any variety you choose)
 Green onions

Heat oven to 425. Bake potatoes until tender. While they are baking, combine other ingredients together and place in refrigerator. When potatoes are done, cut into cubes (peeling on or without). Mix well with other ingredients and top with cheese and green onions.

PICNIC ITEMS

GRILLED CABBAGE

1 medium head of cabbage
 1/2 lb. pork sausage
 butter
 salt & pepper

Wash and core cabbage, stuff the hole with sausage. Lay slices of butter on top. Sprinkle with salt & pepper. Wrap in aluminum foil tightly. Grill on medium heat for a least one hour. When you can run a knife through, it's ready to eat!

REFRIGERATOR SLAW

1 head shredded cabbage (or 3 packages)
 1 green pepper, sliced paper thin
 1 onion separated into rings
 1 can pimiento, drained

Layer above ingredients.

2/3 cup oil
 3/4 cup sugar
 3/4 cup white vinegar
 1 tsp. salt
 1 tsp. celery seed

Boil 2 minutes and pour over slaw while hot. Refrigerate 4 to 6 hours before serving.

BOB'S PASTA SALAD

1 box Bow Tie Pasta
 1 small can of Black Olive Slices
 1 medium Onion
 1 container of Grape Tomatoes
 1 medium size bottle of Sun Dried Tomato Vinaigrette Dressing

Cook and drain pasta and place in a large bowl. Chop onion and cut tomatoes into halves. Mix olives, tomatoes, and onion in with pasta. Stir in enough dressing to thoroughly coat the salad and refrigerate until ready to serve.

EASY PICKLES

1 gallon jar of big dill pickles sliced thin
 Pour off vinegar
 Mix in 5 lbs. sugar until sugar dissolves
 Store in smaller jars

