

Potato Salad

Disney's Contemporary Resort

Chef Mickey's

Ingredients

- 12 ½ pounds Red Skin Potatoes, Cut in 1/4
- 11 Hard Boiled Eggs, Chopped
- 6 ounces Celery
- 6 ounces Onion
- .75 ounce Lemon Juice
- 1 tsp Parsley
- 1/3 lb Mustard
- 4 lbs Mayonnaise
- Salt & Pepper to Taste



Directions

1. Steam potatoes about 12 minutes, or until tender. Chill to 40 degrees.
2. Mix Together all ingredients except chopped eggs.
3. Toss potatoes and dressing together. Add chopped eggs.
4. Season with salt & pepper to taste.

