

Red Potato and Egg Salad

20 pounds red skinned potatoes
1 dozen eggs
Salt and fresh ground pepper
1 cup mayonnaise or more
1 cup French-style grainy mustard or more
1 cup non-fat plain yogurt
Lettuce leaves to line 2 platters
2 serving platters

Scrub the potatoes and remove any blemishes. Leave peelings on the potatoes. Cut the potatoes into bite-sized pieces, about ½ inch by ½ inch. Cook the potatoes on top of the stove in boiling water until they are just fork tender, being careful not to overcook.

Boil the eggs until hardboiled. Remove the shells and chop.

Drain the potatoes. Put them in a large bowl. Season to taste with salt and freshly ground pepper. Stir in one cup of mayonnaise and one cup of grainy mustard. If necessary, add more mustard and mayonnaise in equal proportions. Stir in the chopped eggs. Line the platters with lettuce leaves. Spoon the potato salad onto the platters. Cover with plastic wrap and refrigerate until ready to serve.

Makes 50 servings

226 calories; 6 g fat; 1 g saturated fat; 55 mg cholesterol; 330 mg sodium; 36 g carbohydrate; 0 g fiber; 0 g sugars; 1% vitamin A; 0% vitamin C; 1% calcium; 1% iron