

Greek Yogurt Honey Mustard Potato Salad

School Operator Recipe

School District: Maplewood Richmond Heights School District
Operator: Chef Robert Rusan

Ingredients	Servings 48		Directions
	Weight	Measure	
Potatoes, as purchased	18 lb 10 oz		1. Steam potatoes at 5-6 pounds of pressure for 30-40 minutes. Cool, peel, and dice into ½ cubes 2. Add all other ingredients. Mix lightly until well blended. Spread 5 lb 9 oz (approximately 1 gal ½ cup) into each shallow pan (12' x 20' x 2 ½') to a product depth of 2" or less. Use 4 pans. 3. CCP: Cool to 41 F or lower within 4 hours. Refrigerate until ready to serve. 4. Portion with No. 6 scoop (2/3 cup).
Celery, chopped		2 qt ½ cup	
Onions, finely chopped		2 ½ cups	
Sweet pickle relish, undrained		1 1/3 cups	
Fresh large eggs, hard cooked, chopped (optional)	24 each		
Greek yogurt		4 cups	
Mayonnaise, low-fat		2 cups	
Salt		2 Tbsp	
Ground black or white pepper		2 Tsp	
Mustard		¼ cup	
Honey		2/3 Cup	
Dill (fresh or dry)		3 Tsp	

