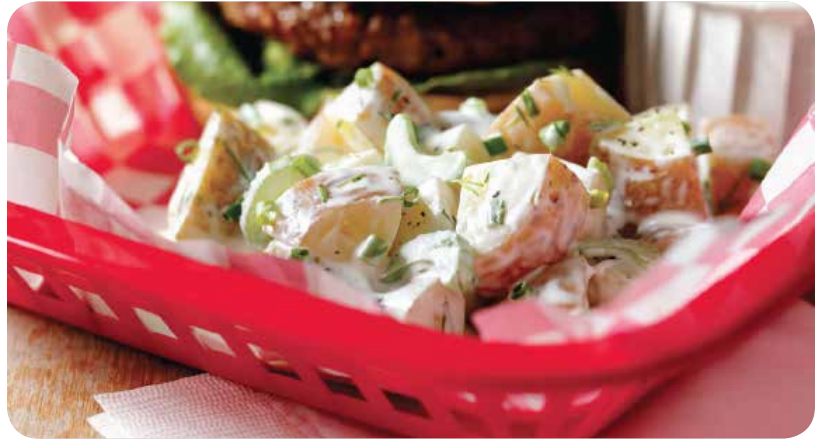


CREAMY BUTTERMILK RANCH POTATO SALAD



48 Servings		
Ingredients	Weight	Measure
Red potatoes, raw, 3/4 inch dice, edible portion	10 pounds	
Celery, raw, thinly sliced	8 ounces	2 cups
Buttermilk, reduced fat		1 1/2 cups
Mayonnaise		1 cup
Sour cream, light		1/2 cup
White vinegar		2 tablespoons
Onion powder		2 teaspoons
Granulated garlic		2 teaspoons
Dried parsley or Fresh parsley, minced		2 teaspoons or 2 tablespoons
Salt		1 1/2 teaspoons
Dried chives or Fresh chives, thinly sliced		1 teaspoon or 1 tablespoon
Dried dill weed or Fresh dill, chopped		1 teaspoon or 1 tablespoon
Black pepper, ground		1/2 teaspoon

Directions

Cut potatoes into uniform 3/4 inch dice or chunks. Place diced potatoes in a stockpot and fill with cold water until covered by 1 inch. Bring to a low boil and immediately reduce to a medium simmer. Cook until the potatoes are tender. Test a few pieces by tasting them. Drain potatoes and place in a full-size 4-inch steamtable pan. Use 1 pan for 24 servings; use 2 pans for 48 servings.

Add celery to the cooked potatoes.

Combine the buttermilk, mayonnaise, sour cream, white vinegar, onion powder, granulated garlic, parsley, salt, chives, dill weed and ground black pepper. Whisk until well combined. Pour the ranch dressing over the warm potatoes and gently stir to coat the potatoes. Cover the pan partially and refrigerate until chilled to 40°F, at least 2 hours or over night. Hold at or below 40°F until ready to serve.

Serving Size		1 Serving Provides			
1/2 cup		1/2 cup starchy vegetable			
Nutrients Per Serving					
Calories	109	Saturated Fat	0.8 g	Iron	1 mg
Protein	2 g	Cholesterol	1 mg	Calcium	16 mg
Carbohydrate	16 g	Vitamin A	35 IU	Sodium	128 mg
Total Fat	4.4 g	Vitamin C	8 mg	Dietary Fiber	2 g