

FRENCH DIJON POTATO SALAD WITH OLIVES



		48 Servings		
Ingredients	Weight	Measure	Directions	
Yukon Gold potatoes, raw, 1/4 inch slices, edible portion		10 pounds	<p>Cut potatoes into 1/4-inch slices. 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.</p> <p>Add sliced olives and diced red pepper to the cooked potatoes.</p> <p>Combine the vegetable oil, red wine vinegar, Dijon mustard, sugar, minced garlic, salt and red pepper flakes in a blender. Blend until well combined and emulsified. Pour the 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.</p> <p>Just before serving sprinkle with chopped fresh parsley.</p>	
Black olives, sliced		2 cups		
Red bell pepper, raw, 1/4 inch dice		1 cup		
Vegetable oil		1 cup		
Red wine vinegar		1 cup		
Dijon mustard, prepared		1/4 cup		
Sugar, granulated		2 tablespoons		
Garlic, raw, minced		1 tablespoon +1 teaspoon		
Salt		1 teaspoon		
Red pepper flakes		1 teaspoon		
Parsley, raw, chopped		1/2 cup		

Serving Size		1 Serving Provides			
1/2 cup		1/2 cup starchy vegetable			
Nutrients Per Serving					
Calories	147	Saturated Fat	1.4 g	Iron	3 mg
Protein	2.5 g	Cholesterol	0 mg	Calcium	34 mg
Carbohydrate	13 g	Vitamin A	124 IU	Sodium	109 mg
Total Fat	9.8 g	Vitamin C	15 mg	Dietary Fiber	3 g