

Potato Salad

Make the day before and chill in the fridge until you are ready for your picnic

5-6	Potatoes; cut in to chunks
2	Celery Ribs; chopped
1	Onion; diced
1/2	Red Pepper; chopped
6	Hard Boiled Egg; coarsely chopped
2 cups	Miracle Whip
3 tbsp	Milk
1 tbsp	Sugar
1 tbsp	Mustard
1 tsp	Dijon Mustard
to taste	Salt & Pepper

Cook potatoes until just slightly firm. Drain and rinse with cold water. Set aside to cool.

Mix together miracle whip, milk, sugar, mustards and salt and pepper.

Gently toss potatoes, celery, red pepper, onion and eggs. Pour over dressing and toss again. Cover and chill for several hours or overnight.



Macaroni Salad

A great addition to any summer BBQ. Use any small noodle size you like.

1 lb	Macaroni
1 1/2 cup	Mayo
2 tbsp	Mustard
1/4 cup	Sour Cream
2 tbsp	Apple Cider Vinegar
2 tbsp	Sugar
1/2 tsp	Salt
1/8 tsp	Pepper
1 cup	Ham; cubed
1 cup	Cheddar Cheese; cubed
2/3 cup	Peas; thawed if frozen
2	Carrot; grated

Cook pasta according to directions, drain and rinse with cold water. Set aside. Combine mayo, mustard, sour cream, vinegar, sugar, salt and pepper and mix together until smooth. Gently toss, noodles, ham, cheese, peas, carrots and dressing together. Cover and chill for several hours or overnight.

