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The
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Soak potatoes in water 45 to 60 minutes to reconstitute. Cover. Heat, slowly, to boiling temperature.

Let simmer 10 to 20 minutes or until tender. Drain thoroughly. Cool.

Stir onions into water and let soak 60 minutes to reconstitute.

Heat to boiling temperature. Let simmer 20 to 25 minutes or until tender. Drain well.

Cool. Add to potatoes.

Add vinegar, salt and pepper. Mix lightly. Sprinkle with paprika or garnish with sprigs of crisp parsley. Serve cold.

NOTE.—1. 1 quart Mayonnaise (page 204) may be used. Omit vinegar in the Potato Salad.

2. 20 eggs, hard-cooked, sliced, or cold scrambled eggs may be added.

PERFECTION SALAD

Yield: 3-gallon mixture.

Portion: 2½-inch square.

INGREDIENTS	100 PORTIONS		PORTIONS
	WEIGHTS		
	Pounds	Ounces	
Gelatin, lemon flavored	3	4	
Water, hot			1 gallon
Water, cold			3½ quarts
Celery, diced	3		¾ gallon
Cabbage, chopped fine	3		¾ gallon
Carrots, chopped fine		12	¾ quart
Peppers, green, chopped fine		12	¾ quart
Vinegar			1½ pints
Salt			1 tablespoon
Lettuce, coarsely cut	6		3 gallons
Mayonnaise (page 204)	4		½ gallon

Dissolve gelatin in hot water. Stir in cold water. Chill until slightly thickened.

Mix together celery, cabbage, carrots, green peppers, vinegar and salt.

Stir vegetable mixture into thickened gelatin. Place into pans. Chill until firm.

Cut into 2½-inch squares. Serve on lettuce with mayonnaise.

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