

Carrot and Potato Salad

Bea Stevens - Gillette, WY

Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

*2 cups boiled potatoes,
cubed
3 cups raw carrots,
shredded
1/2 cup parsley, chopped
1/2 cup celery, diced
1 tablespoon minced onion
1/3 cup French dressing
1/3 cup mayonnaise
1 teaspoon salt
1/4 teaspoon pepper
Iceberg lettuce
2 hard-cooked eggs, sliced*

Preparation Time: 30 minutes**Cook Time: 40 minutes**

In a 2-1/2 quart to 3-quart bowl, combine the potatoes, carrots, parsley, celery, onion, French dressing, mayonnaise salt and pepper.

Chill for at least one hour to blend the flavors.

Serve on iceberg lettuce. Garnish with sliced hard-cooked egg.

Per Serving (excluding unknown items): 973 Calories; 73g Fat (64.6% calories from fat); 21g Protein; 69g Carbohydrate; 8g Dietary Fiber; 449mg Cholesterol; 2750mg Sodium. Exchanges: 4 Grain(Starch); 2 Lean Meat; 1 Vegetable; 6 Fat.