

# Cottage Potato Salad

*Mrs Stacy Miller*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

## **Servings: 8**

*2 cups (two medium)  
cooked potatoes  
1/4 cup sour cream  
2 cups cottage cheese  
1/2 cup chopped celery  
1/3 cup ripe olives, sliced  
2 hard-boiled eggs,  
chopped  
2 tablespoons Italian salad  
dressing  
1/3 cup sliced radishes  
3 tablespoons green onions,  
thinly sliced  
1/2 teaspoon salt  
tomato wedges (for garnish)  
parsley (for garnish)*

In a bowl, combine the potatoes and eggs.

In a bowl, combine the sour cream and Italian dressing. Add to the potato mixture, tossing lightly. Set aside.

In a bowl, combine the cottage cheese, celery, radishes, olives, green onions and salt. Toss with the potato mixture.

Pack the potato mixture into a five-cup ring mold.

Chill.

Unmold onto a serving plate. Garnish with tomato wedges and parsley.

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Per Serving (excluding unknown items): 112 Calories; 6g Fat (51.2% calories from fat); 10g Protein; 4g Carbohydrate; trace Dietary Fiber; 61mg Cholesterol; 468mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 1 Fat.