

Potato Salad III

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

3 pounds medium red potatoes
1 pint light mayonnaise
2 large Vidalia sweet onions, grated fine
1 tablespoon vegetable oil
2 tablespoons apple cider vinegar
1 tablespoon salt substitute
1 tablespoon white sugar
1 tablespoon ground nutmeg
1/2 teaspoon ground black pepper
grated carrots (for garnish) (optional)
chopped parsley (for garnish) (optional)
paprika (for garnish) (optional)

In a pot, boil the potatoes with jackets on in salted water until done. Let cool.

Peel and slice the potatoes about 1/8-inch thick.

In a bowl, mix all of the other ingredients. Use an egg beater or blender "whip cycle" until well blended.

Spread a small amount of the mayonnaise mixture on the bottom of a glass 13x9-inch lightly greased dish. Cover with a single layer of potatoes. Evenly spread a second layer of the mayonnaise mixture. Continue layering. Make the last layer of the mayonnaise mixture.

Garnish with grated carrots, parsley or paprika, if desired.

Per Serving (excluding unknown items): 1273 Calories; 108g Fat (74.2% calories from fat); 2g Protein; 83g Carbohydrate; 2g Dietary Fiber; 173mg Cholesterol; 2387mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 21 1/2 Fat; 5 Other Carbohydrates.