

Side Dish

Potato Salad Roll

Ruth Bakalar

The Complete Potato Cookbook

2 cups mashed potatoes

1/2 cup mayonnaise

1 cup celery, finely chopped

1/4 cup black olives, chopped

1 tablespoon prepared mustard

salt and pepper to taste

4 hard-cooked eggs, mashed

1 tablespoon mayonnaise

2 tablespoons green pepper, chopped

salt and pepper to taste

cayenne pepper to taste

1/4 cup chopped chives

Moisten mashed potatoes with mayonnaise. Add celery and olives; mix. Add mustard, salt and pepper; mix well; set aside.

In a separate bowl, combine eggs and 1 tablespoon mayonnaise; add green pepper, salt, pepper and cayenne go taste.

On a rectangle of waxed paper, spread mashed potato mixture in a 1-inch thick layer. Cover potato mixture with the egg mixture.

Roll as you would a jelly roll, removing the waxed paper.

Sprinkle the roll with chives. Chill thoroughly.

Slice roll to serve.

Per Serving (excluding unknown items): 1607 Calories; 140g Fat (75.2% calories from fat); 37g Protein; 66g Carbohydrate; 12g Dietary Fiber; 900mg Cholesterol; 2522mg Sodium. Exchanges: 3 1/2 Grain(Starch); 3 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 13 1/2 Fat; 0 Other Carbohydrates.