

POTATO SALAD

This rendition of potato salad, which is typical at most Chamorro parties, is not tangy like the stateside version. Some folks add finely diced carrots and celery to their salad.

****THE CORRESPONDING VIDEO MADE A HALF BATCH OF THIS RECIPE, ABOUT 8 CUPS.****

INGREDIENTS

Set 1

5 lbs. russet potatoes

1 doz. large eggs

Set 2

¼ c. dill relish, drained

¼ c. diced olives, drained

2 T. chopped pimentos, drained

¼ t. garlic powder

2 to 4 c. mayonnaise

Dash of salt and ground black pepper

Set 3

1 whole, cooked, peeled, large egg

a few sliced olives

a few slivers of pimentos

Tools: large pot, small pot, large bowl

DIRECTIONS

1. Boil potatoes and eggs separately. Peel and discard potato skins and egg shells. Chop potatoes into bite size pieces over the large bowl. Cut eggs into a smaller size compared to the potatoes and place into the same bowl.
2. Press relish through a sieve to drain. Repeat with the olives and pimentos. Add relish, olives, and pimentos to the bowl of potatoes and eggs. Cool in the fridge.
3. Once the bowl of ingredients has cooled, sprinkle in a few dashes of garlic powder. Add enough mayonnaise to create a creamy texture and mix everything in the bowl together to thoroughly combine. Taste the salad. Add a few dashes of salt and pepper to taste.
4. Smooth the top of the salad and apply a thin layer of mayonnaise. Decorate with sliced or halved eggs, olives, and pimentos.