

Potato Salad

Stacy Lundy

4 medium potatoes
1 medium green bell pepper
2 large stalks celery
1 medium onion, chopped
1 jar pimento, sliced
2-3 hard-boiled eggs
4-5 sweet pickles
½ cup sweet pickle juice

Dressing:

1 cup mayonnaise
2 Tbsp. prepared mustard
1 tsp. celery seed or salt
1 tsp. garlic salt
1 Tbsp. sugar (optional)
Salt and pepper to taste

Boil unpeeled potatoes until done and remove from water to cool. When cool, peel and dice into fairly large pieces. Chop remaining ingredients. Add pickle juice. Add dressing and toss to coat evenly. Really good when prepared a day in advance.

Sweet Potato Jalapeño Salad

Stephanie Collins

3 lbs. sweet potatoes, peeled
and chopped
½ head radicchio, chopped
¼ cup cilantro, chopped
¾ cup walnuts, chopped and
toasted

Dressing:

½ cup orange juice
2 Tbsp. canola oil
2 Tbsp. honey
½ of a jalapeño pepper, minced
1 ½ tsp. salt
½ tsp. pepper
Juice of 1 lemon

Boil water in pot. Add peeled and chopped sweet potatoes and cook until tender (Don't overcook.) While sweet potatoes are cooking, prepare dressing.

Dressing: In a small bowl, whisk together all ingredients.

In a large bowl, combine cooked sweet potatoes with chopped radicchio, cilantro, and roasted walnuts. Toss with dressing and serve immediately.