



**PAPER & FOOD SERVICE, INC.**

# Lizzy's Potato Salad" You

# "Not For

**Ingredients** **Yield: 8 Servings**

- 2 Lb. Gnocchi (Potato)
- 1 1/2 Tlb. Dijon Mustard
- 1 1/2 Tlb. Grain Mustard
- 1 oz. Vinegar, white wine
- 1 oz. Vinegar, red wine
- 1/3 c. Olive Oil, extra virgin
- t.t. Salt
- t.t. Black Pepper, café
- 3 ea. Celery ribs, Medium dice
- 3 oz. Onion, red, Fine dice
- 2 ea. Roasted red peppers, julienne
- 1# Button mushrooms, blanched
- As needed: Parsley, flat, chopped

**Preparation Instructions:**

1. Place a large pot of water over high heat to boil and add salt.
  2. In a large mixing bowl, whisk together the Dijon mustard, grain mustard, white vine vinegar and red wine vinegar. Then stream the olive oil into the bowl while whisking. Adjust seasoning with salt and pepper to taste.
  3. Add all remaining ingredients except the gnocchi and mushrooms. Gently toss to coat all ingredients with dressing.
  4. In the boiling water, drop the gnocchi and mushrooms into the pot and cook for approximately 4 minutes.
  5. Drain the gnocchi and mushrooms then add them to mixing bowl while still hot. Mix until well incorporated with other ingredients. Serve immediately or chill under refrigeration to serve as a salad.
- \*Note if serving as a salad you may need to add some additional olive oil to freshen salad before serving.

Ingredients		Maines Product Code #	Amount	
Gnocchi (Potato)	Joseph's	156710	2 lb.	\$6.62
Dijon Mustard	Grey Poupon	304637	1 1/2 Tlb.	\$0.19
Grain Mustard	Roland	331121	1 1/2 Tlb.	\$0.27
Vinegar, white wine	Colavita	909772	1 oz.	\$0.05
Vinegar, red wine	Heinz	305847	1 oz.	\$0.06
Olive Oil, extra virgin	Gem	370858	1/3 c.	\$0.28
Salt	Cargill	340620	t.t.	\$0.03
Black Pepper, café	Culinary Secrets	345631	t.t.	\$0.04
Celery	Markon	097135	3 ea.	\$0.22
Onion, red	Markon	097517	3 oz.	\$0.24
Roasted red peppers	Mancini	276325	2 ea.	\$1.30
Button mushrooms	Markon	097414	1 #	\$2.14
Parsley, flat	Fresh	097527	As needed	\$0.79

Recipe Cost	\$12.23
Portion Cost	\$1.52

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$1.52	\$5.43	21.87%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$1.52	\$6.43	19.12%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$8.95	\$1.52	\$7.43	16.98%