

## Clean Out the Fridge Potato Salad

Have you ever looked in your refrigerator and found a little bit of this and a little bit of that? And it should all be used **SOON!** When that happens, make potato salad! (Note: Potatoes should be stored in a cool dry place in your house for best quality **not** in the refrigerator.)



### Follow these quick "1, 2, 3" steps!

1. Begin with cooked, diced potatoes (1-inch cube). Let them stand until cool enough to handle.

*Tip: You can leave the skins on young, tender potatoes and other varieties of potatoes with a thin, delicate skin.*

2. While the potatoes are cooking/cooling, clean and prepare potential still-edible foods that might soon go in the garbage. Also, look for jars and packages of other still-edible foods that have been lingering in your refrigerator. Use your own preference as to amounts of ingredients. Ingredient suggestions include: red peppers, peas, onions, carrots, radishes, fresh dill and pickle relish.
3. The last step is combining the potatoes and vegetables with mayonnaise. Or, use your favorite homemade or purchased potato salad dressing. Then, chill your potato salad for about an hour before serving, to let the flavors meld.

Some other foods you can add to potato salads include: hardboiled eggs, celery, cheese, parsley green pepper, grape or cherry tomatoes (halved), capers, olives and chives.

*Recipe and photo from University of Nebraska-Lincoln Extension: <http://food.unl.edu/14-ways-consumers-can-reduce-food-waste>*