

Pineapple Potato Salad

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A unique and exciting twist on a classic potato salad, this exciting side dish combines russet potatoes, sweet potatoes, and carrots with pineapple and green beans. Serve it at your next Barbecue for an exciting alternative to classic potato side dishes, or spice up your next burger night with this Caribbean themed salad.

Ingredients:

6 small sweet potatoes
1 medium carrot
5 small russet potatoes
1/2 c green beans cut into 1" pieces
1 can crushed pineapple
2 tabelspoon sweet pickle relish
1 tablespoon onion, chopped
1 teaspoon mustard
1 cup of salad dressing or mayonnaise
2 tablespoons of white sugar
2 teaspoons of fine salt
1/8 teaspoon of black pepper

Directions:

1. Peel sweet potatoes, carrots, and russet potatoes and chop into bite sized pieces.
2. Bring large pot of water to a boil. Cook vegetables until cooked through. Drain and set aside.
3. In large bowl combine pineapple, green beans, relish, and onions. Add potatoes, sweet potatoes and carrots.
4. In small bowl combine white sugar, salt, pepper, mustard and mayonnaise. Whisk until thoroughly combined. Toss gently with potato mixture until completely combined. Place in airtight container and chill overnight before serving.

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