

## **TAILGATER'S ALLEY POTATO SALAD**

**Makes 4 to 6 Servings**

- 3 cups boiling water**
- 1 teaspoon garlic salt**
- 1 teaspoon dry instant chicken bouillon, in shaker**
- 2 cups small red new potatoes with skins (cut each potato into 4 pieces)**
- 1 teaspoon vegetable oil**
- Salt to taste**
- Pepper to taste**
- ½ cup celery, finely chopped**
- ¼ cup onion, finely chopped**
- 4 hard-cooked egg whites, chopped**
- 1 tablespoon green olives, chopped**
- 2 tablespoons sweet relish**
- ¼ teaspoon celery seed**
- 1 tablespoon mustard**
- 2 tablespoons sour cream**
- 2 tablespoons mayonnaise**
- ½ cup English walnuts, chopped**
- ½ cup golden raisins**

**In a medium sauce pan, bring water, garlic salt and chicken bouillon to a boiling point. Add potatoes to water, cook for 8 minutes; turn stove off. Let potatoes stand in water for another 2 minutes, remove from stove, and drain potatoes well. In a large bowl, combine potatoes, vegetable oil, salt and pepper, and toss until potatoes are thoroughly coated. Add celery, onion, egg whites, olives, relish, celery seed, mustard, sour cream, and mayonnaise; mix well. Fold in walnuts and raisins. Store overnight in an airtight container in refrigerator, so flavors can blend.**