

Tuna Noodle Salad & Grandma's Potato Salad

Two of mom's old summer stand-bys. A summer picnic was never without one or both of these on the table.

Not much to post these last few days. Been a little too warm to be in the kitchen. I did make two of mom's old summer stand-bys. A summer picnic was never without one or both of these on the table. (I've reduced the quantities because I'm only feeding 2, and even then, we'll be eating these for days. You can ramp up the amounts as needed.)

Tuna Noodle Salad

You can replace the canned tuna with leftover salmon with excellent results. I use tuna packed in olive oil, but if you want to save a few calories, use the tuna packed in water. Traditionally, Mom used only elbow macaroni and spanish onion.

1 lb. macaroni, cooked, drained, cooled

2 cans tuna, drained

1 stem celery, chopped fine

1 bunch green onions, chopped fine

½ c mayonnaise

salt & pepper

garlic powder

Mix all of these in a bowl, and let sit in the fridge to chill and let the flavors meld.

Grandma's Potato Salad

Grandma always used Miracle Whip for this recipe, but I can't bring myself to use the stuff, even if it is family tradition.

And since I'm bucking tradition, Gramma never knew a red bell pepper, nor green onions. Gramma would have also peeled the potatoes. I don't think it's necessary.

5 or 6 red bliss potatoes, diced

4 eggs, hard boiled, and diced

1 stalk of celery, diced

½ red bell pepper, diced

3 green onions, chopped

½ c mayonnaise

3 T mustard

3 T pickle juice

salt & pepper

garlic powder

paprika

Both the potatoes and the eggs should be started in cold water. Add some salt to the potato, and cook until easily pierced with a fork, drain and cool. For the eggs, cover them in cold water, with an inch of water head room. Bring the water to a boil, and the moment it starts to boil, clamp on a lid, turn off the heat, and let the eggs sit for 20 minutes, then into a ice water bath to stop the cooking. Mix everything but the paprika, and then sprinkle that over top.