

BETTER THAN POTATO SALAD

Prep time: 35 min. Refrigerate: at least 1 hour Total time: 1 hr. 35 min.

Ingredients:

4 cups COOKED long grain rice
8 radishes, sliced
4 hard cooked eggs, chopped
1 Medium cucumber, seeded and chopped
2 cups thinly sliced celery
½ c. chopped onion
1 ½ c. mayonnaise
3 Tablespoons mustard
2/3 teaspoon salt

Instructions:

1. Cook rice according to instructions.
2. While rice is cooking, hard boil 4 eggs.
3. While rice is cooking and eggs are cooking, prepare the vegetables.
4. After rice and eggs are done, cool slightly and chop eggs.
5. In a large bowl, combine rice, radishes, eggs, cucumber, celery, and onion;
6. In another bowl, combine mayo, mustard and salt. Mix well.
7. Pour over rice mixture and toss.
8. Cover and refrigerate at least one hour.

Yield 12 -14 servings. From Taste of Home Cookbook, 1997.