

BELIZIAN POTATO SALAD  
ALLAN STYLE Olay!

6 Golden Yellow Potatoes Rosted  
1 Celery Stalk  
1 Green Onion w/Bulb  
½ Can of Green Peas  
3 Tbls Sweet Relish  
1 Tbls Dill  
2 Tsp Rosemary  
2 Tsp Basil  
2 Tsp Louisiana Cajun Seasoning  
1 Tsp Cayenne Pepper  
2 Tsp Black Pepper  
2 Tsp Garlic Salt  
1 Tbls Mustard dry or wet  
½ to 1 Cup mayonnaise

Instructions:

Cut Potatoes into quarters place in large Mixing Bowl drizzle with Olive Oil mix well, placed on baking sheet!

Rost Potatoes 400 degrees until tender

Place Potatoes back into Mixing Bowl and add all the ingredients above, mix well.

You will have to gage the amount of Mayonnaise you want, to get the consistency that fits your taste!

You may also have to add salt or Creole seasoning to taste to ramp up the taste.

I hope you enjoy making this one of a kind recipe!

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