



**April 9, 2011 – December 17, 2011**  
April 9 – September: Saturdays, 8:30 am to 12:00 pm  
October – December 17: Saturdays, 9:00 am to 12:00 pm

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Cathedral of St. Philip | 2744 Peachtree Road NW | Atlanta, GA 30305

**June 25<sup>th</sup> Chef Demo**

**Gerry Klaskala of Aria**

**Grandmother Catherine's Potato Salad**

**Ingredients**

- 3 # Potatoes, preferably mealy like a russet**  
**Kosher Salt and Freshly Ground Black Pepper**
- ½ cup Celery, peeled and cut into 3/8" dice**
- 1 bunch Scallion, thinly sliced, white part only**
- 1/3 Cup Sour Cream**
- 1/3 Cup Mayonnaise**
- 4 ea. Eggs, hard cooked for 11 minutes, cooled, peeled and diced**

**Preparation**

- 1.) Steam potatoes until tender. While potatoes are still warm peel and cut into a ¾" dice**
- 2.) While potatoes are still warm season with salt and black pepper.**
- 3.) Add celery, scallion, mayonnaise and sour cream and mix well. Add eggs and fold in. serve immediately or refrigerate. Taste best made the same day.**