



→LUNCH←

ITALIAN STYLE POTATO SALAD FEATURING GALLO SALAME AND GARLIC MAYO



DIRECTIONS

1. Cook the potatoes, skin on, until tender without falling apart when you cut them. Chill, then slice into 1/4-inch slices. Set aside.
2. In a large mixing bowl, combine the onions, celery, Italian Dry Gallo Salame, mayonnaise, garlic powder, white pepper, and fresh chopped parsley.
3. Fold the potatoes carefully into the garlic mayonnaise.
4. Chill and garnish with fresh parsley.
5. Serves 4-6.

INGREDIENTS

- 1 cup Gallo Italian dry salame chub
- 2 red bliss potatoes, cooked
- 1/4 cup onion, minced
- 1/2 cup celery, minced
- 1 1/2 cups or as needed mayonnaise
- 1 tbsp. garlic powder
- 1/2 tbsp. white pepper, ground
- 1/4 cup Italian parsley, chopped