

## **Baked Potato Salad**

**Recipe submitted by Gloria Farquhar**

**Nationality/Ethnicity – American**

### **The Story Behind the Recipe**

Many members of our family have requested Baked Potato Salad and Ham Loaf as a birthday special for the past 50 years. As a young mother in Ashland, Ohio, Ruth Gearhart Smith (originally a Dayton resident) submitted this recipe to *Better Homes & Gardens*, was honored as Cook of the Month in July 1958, and was awarded \$5. Ruth always loved "playing with new recipes." She currently resides in Kansas City and first made her "special potato salad" for her son's birthday bash.

### **Ingredients:**

- 6 potatoes, cooked and diced
- 4 hard cooked eggs, diced
- 8 ounces shredded or cubed Velveeta cheese
- 3/4 medium onion finely diced
- 2 tablespoons Worcestershire sauce
- 1 teaspoon salt
- 4 tablespoons vinegar or sweet pickle juice
- 1 cup mayonnaise
- 4 strips partly-fried bacon
- 12 or more stuffed olives

### **Preparation Directions:**

Combine all but bacon & olives in a 2-quart casserole dish. Arrange bacon on top. Bake at 375 degrees for ½ hour. Arrange olives and bake another 15 to 30 minutes or until bubbly.