

It sure tastes like-

Potato Salad



Totals per ½ cup (Recipe generally makes eight ½ cup servings):

Calories 55 Fat 2.5 Fiber 1 Carbs 6

What you'll need:

- | | |
|------------------------------|---------------------------|
| 1 Head Cauliflower | ½ Cup onion chopped |
| 1 T Powdered chicken bullion | 1 Cup celery chopped |
| 4 Hard-boiled eggs chopped | ¼ Cup fat free mayonnaise |
| 2 T Sweet pickle relish | 2 tsp Yellow mustard |

Lawry's seasoned salt

Garlic salt

Ground black pepper

Large pot

Medium size mixing bowl

Let's get to cooking!

1. Break cauliflower into large pieces (of course, wash it and remove the stem)
2. Fill pot with water, add chicken bullion and cauliflower and bring to a boil.
3. Once cauliflower is very tender, drain well and place in the mixing bowl.
4. Add all other main ingredients and stir well.
5. Season to taste.
6. Chill overnight and serve. (And this makes a difference. This can be served immediately but it's identical to real potato salad if you can wait till the next day)

My First Cousin Jeffry inspired this **Kitty's Lighter Weigh** recipe!