



## POTATO SALAD WITH JALAPENO MUSTARD

- 1/3 Cup mayonnaise
- 1/4 Cup **TSG Hoppin' Jalapeno Mustard**™
- 2 Tbsp. white wine vinegar or cider vinegar
- 2 Tsp. **TSG Tearless Onion and Chives Seasoning Blend**™
- 1/2 Tsp. salt
- 2 Lbs. white or red-skinned potatoes, unpeeled
- 2 Hard-cooked eggs, chopped
- 3 Stalks celery, sliced
- 1/2 Red onion, chopped
- 1/3 Cup chopped cilantro or flat-leaf parsley

1. Combine mayonnaise, mustard, vinegar, tearless onion and chives, and salt; stir well.
2. Wash potatoes and cut into uniform, bite-size pieces. Place in a 4-qt saucepan. Add a teaspoon of salt and enough water to just cover potatoes.
3. Bring potatoes to a boil. Boil 6-8 minutes or until just tender; don't overcook. Drain potatoes and rinse with cold water; drain.
4. Place cooled potatoes in a large bowl and toss with dressing. Stir in eggs, celery, onion, and cilantro.
5. Serve immediately or cover and refrigerate until ready to serve.

SALAD / SIDE DISH