

Recipe Card



POTATO SALAD

INGREDIENTS:

2 POUNDS RED JACKET POTATOES, WASHED, WHOLE
1+1/2 TBL SOUR CREAM
1/4 CUP MAYONNAISE
1 TBL WHOLE GRAIN MUSTARD
2 TBL BOERNE BRAND TEXAS STYLE HOT SAUCE
2 TSP APPLE CIDER VINEGAR
1 RIB CELERY, FINE DICED
2 SCALLIONS, THIN SLICED
KOSHER SALT, TO TASTE

METHOD:

IN A LARGE POT, ADD ENOUGH SALTED WATER TO COVER THE POTATOES. BRING TO A BOIL, LOWER HEAT AND SIMMER ABOUT 10 MINUTES. POTATOES SHOULD BE FORK TENDER WITH A FIRM CENTER. REMOVE FROM THE HOT WATER AND CHILL IN REFRIGERATOR.

IN A LARGE MIXING BOWL, COMBINE SOUR CREAM, MAYONNAISE, MUSTARD, BOERNE SAUCE, VINEGAR, CELERY, SCALLIONS, AND SALT TO TASTE. CHOP CHILLED POTATOES AND FOLD IN TO DRESSING, NOT TO MASH, JUST COAT

BOERNE
BRAND

TEXAS STYLE HOT SAUCE™