

MORTON & BASSETT SPICES®

Hot Mustard Potato Salad



- 6 yellow potatoes cut into one sixth chunks
- ½ yellow onion, diced
- ¾ cup mayonnaise
- 4 tablespoons apple cider vinegar
- 1 celery stalk, chopped
- Celery leaves for garnish
- 2 teaspoons salt
- 3 teaspoons pepper
- 1 teaspoon Morton & Bassett Dill Weed
- 1 tablespoon + 1 teaspoon Morton & Bassett Hot Mustard
- ½ teaspoon Morton & Bassett Celery Seeds

Boil potatoes until fork tender. Drain and set aside.

Mix together the apple cider vinegar, dill, hot mustard, and celery seeds. Let sit for 3 minutes before mixing in the mayonnaise, celery slices, and chopped onion. Gently mix potatoes together with the dressing until well combined. Top with celery leaves.



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