

## MORTON & BASSETT SPICES®

# *Pink Peppercorn Potato Salad*



- 1 pound baby red potatoes
- 1 tablespoon olive oil
- ¼ teaspoon Morton & Bassett Whole Pink Peppercorns
- ½ teaspoon Morton & Bassett Dill Weed
- ½ teaspoon Morton & Bassett Chives
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper
- ½ teaspoon Morton & Bassett Mustard Seed
- ½ teaspoon Morton & Bassett Parsley
- 2 tablespoons dijon mustard
- 1 tablespoon red wine vinegar
- 1 tablespoon mayonnaise
- ⅓ cup sliced green onions
- ½ cup diced green onions

In a large pot of salted water, boil potatoes until fork tender, about 15-20 minutes. Once cooked, let cool and cut into quarters. Crush the pink peppercorns in a mortar until ground fine. In a large mixing bowl, combine the dijon mustard, olive oil, red wine vinegar, mayonnaise, ground pink peppercorns, dill, chives, black pepper, mustard seed, and parsley. Whisk until well combined. Toss the potatoes into the bowl, and mix well until fully coated. Mix in the bell peppers and green onions and serve.



[mortonbassett.com](http://mortonbassett.com)

