



Parker's
100% REAL MAPLE™



TANGY MAPLE POTATO SALAD

This isn't your everyday potato salad... it's got a twist! This potato salad will add another dimension of flavor and zest to your holiday spread with its delicious and unexpected flavor.

INGREDIENTS

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| 2 1/2 lb. new potatoes | 2 tbsp. Parker's Real Maple Syrup |
| 1/4 cup olive oil | 1/2 c. chopped half- sour pickles |
| 2 tbsp. red wine vinegar | 2 tablespoons pickle brine |
| 2 tsp. mustard seeds | 1/4 c. chopped fresh chives |
| 1 tbsp. dijon mustard | 1/3 c. chopped fresh flat-leaf parsley |

DIRECTIONS

1. Place potatoes in a large pot of cold salted water. Cover the pot and bring it to a boil. Then reduce the heat and allow the potatoes to simmer for 15 to 18 minutes.
2. Drain potatoes and allow to cool.
3. Once cool enough, cut the potatoes into halves or quarters if needed.
4. Meanwhile, whisk together the oil, vinegar, Parker's Maple Syrup, dijon, and pickle brine in a bowl. Season with salt and pepper.
5. Add the potatoes, pickles, and mustard seeds, and toss to coat. To finish, top off with the chives and parsley. Enjoy!