

Dilly Potato Salad©

Serves 8-10

Potatoes – Ingredients:

6-8 cups water
1 tsp. salt
1 tsp. caraway seeds, optional
2 1/2-3 lbs. red potatoes
6-8 kosher dill pickles, chop fine
1 red bell pepper, chop fine
2 small onions, chop fine
3 spring onions, chop white and dark part fine, save dark part for decoration

Method:

Bring water, salt and caraway seeds to boil. Add whole potatoes, cook until tender. When potatoes are done, drain, then peel and cut into small cubes while still hot.

Mix dill pickles, bell pepper, onions and spring onions together and set aside. When potatoes are cubed and hot, fold in pickle ingredients.

Marinade – Ingredients:

1 tsp. sugar
2 tsp. lemon pepper
1 tsp. salt
2 tsp. dry dill or 2 Tbsp. fresh dill
1/8 tsp. tarragon, optional
4 Tbsp. oil
1 Tbsp. French's mustard

Method:

Mix all marinade ingredients together. When potatoes are still hot, add marinade ingredients and fold everything together. Let sit 2-3 hours. After mixture has cooled, taste for salt. If the salad is too dry, add a little Kosher dill pickle juice. Refrigerate overnight. (Optional: Fold in a little mayonnaise after the mixture is cold.)

Put salad into a serving dish and sprinkle dark part of onion over top. Deviled Mustard Eggs© and tomato halves make a pretty decoration.

Deviled Mustard Eggs©

Ingredients:

8	hardboiled eggs
2 oz.	butter, room temperature
1/8–1/4 tsp.	salt
4 Tbsp.	whipping cream
1 Tbsp.	Pommery™ Mustard
1 tsp.	French's™ Mustard
8 stuffed	olives, cut in halves
8	cherry tomatoes, cut in half

Method:

Cut eggs in half lengthwise. Scoop yolks into a mixing bowl and cream with butter, salt, whipping cream and mustards. Spoon into a decorating bag and fill egg white halves. Decorate with olives. Refrigerate for two hours up to two days.

Set eggs and tomato halves around potato salad on a fancy plate.