



DILLY POTATO SALAD

3 lbs. (1.36 kg) russet potatoes

2 Tbsp. **Dilly-Licious Dill Pickle Mustard**

1 green bell pepper, diced

3 stalks of celery, diced

½ cup mayonnaise

2 green onions, chopped

Garlic Pepper with a Twist of Lime

In a large pot, boil potatoes until they are tender (around 30 minutes).
When finished, drain and peel. Cut into 1-2" chunks.

In a large bowl, combine potatoes, mustard, peppers, celery, mayonnaise and chopped onions. Cool completely.

Add a sprinkling of **Garlic Pepper With a Twist of Lime** for an additional flavour boost.

This salad is best if refrigerated for several hours or overnight before serving.

- **Dilly-Licious Dill Pickle Mustard**
- **Garlic Pepper with a Twist of Lime**