



DILLY POTATO BACON SALAD

20 small white potatoes, cut in half or quartered

8 slices of bacon, cooked crisp and cut into 1" pieces

½ cup mayonnaise

⅓ jar **Dilly-Licious Dill Pickle Mustard**

1 Tbsp. **Oh! So Celery**

2 green onions, chopped

In a large pot, boil potatoes until they are tender (around 30 minutes). Drain and cool. While potatoes are boiling, cook bacon and prepare dressing. In a bowl combine mustard, mayonnaise and seasoning. In a large bowl place cooked potatoes and bacon, spoon dressing over top and stir until all pieces are coated. Top with green onions. This salad is best if refrigerated for several hours or overnight before serving.



- **Dilly-Licious Dill Pickle Mustard**
- **Oh! So Celery**