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EVERYTHING PLUS DILL POTATO SALAD

8 large red potatoes, cubed
6 hard-boiled eggs, peeled
½ red onion, finely diced
2 celery stalks, chopped

Dressing:

¾ cup mayonnaise
2 Tbsp. Sour Cream
2 Tbsp. **Dilly-Licious Dill Pickle Mustard**
1 Tbsp. lime juice
1 tsp. white sugar
1 Tbsp. **Everything Plus Dill**
Pepper, if desired.

In a bowl combine mayonnaise, sour cream, mustard, lime juice, sugar, **Everything Plus Dill** and pepper. Cover and refrigerate while potatoes cook.

Boil potatoes in salted water until tender, about 15-20 minutes. Drain, cool and transfer to a bowl; add eggs, celery and onion. Start with spooning ½ of the dressing over the potato mixture and add more as needed; mix well. Refrigerate for one hour or more before serving.



- **Everything Plus Dill**
- **Dilly-Licious Dill Pickle Mustard**