



HICKORY SMOKY POTATO SALAD

- 6-8 potatoes, peeled and cubed
- 6 hard boiled eggs, peeled and mashed
- ½ cup sour cream
- ½ cup mayonnaise
- 2 Tbsp. **Smoky Chipotle Honey Mustard**
- 2 tsp. **Lemony Dill Seasoning**
- 3 green onions, cut into ¼" pieces
- 1 tsp. **Hickory & Maple Garlic Seasoning**

Combine sour cream and mayonnaise, add **Smoky Chipotle Honey Mustard** and **Lemony Dill Seasoning**. Refrigerate for several hours. Boil potatoes in salted water until tender, about 15 minutes. Drain, cool and transfer to a bowl; add eggs and mix. Spoon dressing over potato mixture, add green onions and mix well. Sprinkle with **Hickory & Maple Garlic Seasoning**.



- **Hickory & Maple Garlic Seasoning**
- **Smoky Chipotle Honey Mustard**
- **Lemony Dill Seasoning**