

FROM THE KITCHEN OF...

& BIRDY PRETZELS

POTATO SALAD (FEATURING DURKEE'S FAMOUS SAUCE)

INGREDIENTS

3	LB	RED SKINNED POTATOES, CUBED
3		CELERY STALK, CHOPPED
1/4		RED ONION, DICED
4	OZ	PICKLES, CHOPPED
6	SLICES	EXTRA CRISPY BACON, CHOPPED AND DIVIDED
4	OZ	DUKES MAYO
7	OZ	DURKEE FAMOUS SAUCE
5	GRAMS	B&P SPG SEASONING
1/8	TSP	PAPRIKA GREEN ONION TO GARNISH

SERVINGS: 15
TIME TO PREP: 15 MINUTES
**COOK TIME: 15-20
MINUTES**
**COOK TEMPERATURE:
HIGH HEAT**

DIRECTIONS

- **CUT POTATOES INTO 1" CUBES AND BOIL TILL FORK TENDER, 15-20 MINUTES. THOROUGHLY DRAIN AND SET ASIDE WHEN READY.**
- **PAN FRY BACON TILL CRISPY. CHOP AND SET ASIDE**
- **WHILE POTATOES ARE COOKING, CHOP CELERY, ONION & PICKLES.**
- **ONCE POTATOES ARE READY, ADD IN DURKEES, MAYO, SPG AND PAPRIKA AND MIX.**
- **ADD CELERY, ONION, PICKLES & BACON.**
- **TASTE AND ADJUST SEASONINGS. TRANSFER INTO SERVING BOWL AND TOP WITH CHOPPED BACON AND GREEN ONIONS. ENJOY!**