

WARM GERMAN POTATO SALAD

- 2 lb small golden new potatoes, quartered
- ¼ cup **TSG Oh, Honey! Mustard**
- 6 bacon slices, chopped 1 tsp salt
- 1 medium red onion, sliced ½ tsp pepper
- ¾ cup **TSG Garlic Parmesan Vinaigrette**
- 2 Tbsp chopped fresh dill (optional)

1. Cook potatoes in boiling salted water in large saucepan, until fork-tender, 7-8 min drain.
2. Transfer to bowl; cover to keep warm.
3. Cook bacon in skillet over medium heat until crisp. Drain bacon on paper towels.
Reserve 1 T drippings in skillet.
4. Add onion to skillet; sauté over medium heat until tender 7-9 minutes.
5. Stir in bacon, Vinaigrette, Honey Mustard, dill, salt and pepper. Pour over potatoes, toss gently to coat.
6. Serve warm.

Makes 6-8 servings