

POTATO SALAD

USING
TARTAR SAUCE

Serves:
about

5

Total Time:

60 min



INGREDIENTS

1/2 bottle (4 oz)

Blount Clam Shack
Tartar Sauce



1 lb
Golden
Potatoes



1
Red
Onion



3
Baby Dill
Pickles



1 bunch
Fresh
Chives

+ these
pantry
items:

Salt
Pepper

COOKING INSTRUCTIONS

1 PREP

- Wash and dry all produce.
- Medium dice **potatoes** (3/4").
- Peel & dice **red onion**.
- Finely chop **chives**.
- Slice **baby dill pickles**.

2 COOK POTATOES

- Place the **potatoes** in a large pot of **salted water** and bring to a boil for 10-12 minutes, until fork-tender.
- Remove the **potatoes**. Gently rinse under cold water to cool. Place them in a medium bowl.

3 PREPARE

- Combine cooked **potatoes**, **red onion** and **Tartar Sauce** in a medium bowl. Season with **salt** and **pepper** to taste. Chill in the refrigerator to marinate, about 45 minutes to 1 hour.

4 FINISH & SERVE

- Finish by garnishing with as much **chive** and **baby dill pickle slices** as you'd like.



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