



B&B's BEST
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Dill Pickle Mustard Potato Salad

This potato salad recipe is a twist on traditional creamy type of potato salad, with eggs, celery, and B&B's Best Dill Pickle Mustard. It's perfect for making ahead to let the flavors develop.



Ingredients:

- 5 potatoes
- 3 eggs hard boiled and chopped.
- 1 cup chopped celery.
- ½ cup chopped onion
- ¼ cup [B&B's Best Dill Pickle Mustard](#)
- ½ cup mayonnaise
- ¼ teaspoon garlic salt
- ¼ teaspoon celery salt ground black pepper to taste
- Dash of paprika



Instructions:

1. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes.
2. Drain, cool, peel, and chop potatoes.
3. Combine the potatoes, eggs, celery, onion, Dill Pickle Mustard, mayonnaise, garlic salt, celery salt, and pepper in a large bowl. Mix well and refrigerate until chilled.
4. Sprinkle with paprika
5. Enjoy