



MABS' GERMAN POTATO SALAD

6 medium size Yukon Gold potatoes, washed (not peeled)

1 cup finely minced onion

1/2 cup chicken stock

1/3 cup olive oil

1/4 cup Balsamic vinegar

4 TB MABS' ATOMIC MUSTARD, SEPARATED

Kosher salt and freshly ground black pepper to taste

Chopped parsley

*** add diced, crispy cooked bacon if you like

Place potatoes in large stock pot and cover with cold water. Bring to simmer and cook until just tender. Drain and slice into 1/4 inch pieces. Place onion through vinegar in small sauce pan; add 2 TB Mabs'. Simmer 5-7 minutes until onion is tender. Pour over potatoes and toss to coat. Add other 2 TB Mabs', salt and pepper, and parsley;

*** add bacon if you like *** Toss again well. Served best at room temperature or warm.

FROM THE KITCHEN OF 