



WARM POTATO SALAD WITH HONEY DRESSING

(Courtesy of the National Honey Board)

INGREDIENTS:

- 1/3 cup vinegar
- 2 tbsp vegetable oil
- 1/4 cup Dutch Gold Clover honey
- 1 tbsp Dijon-style mustard
- 1/8 tsp bottled hot pepper sauce
- 1 1/2 pounds cooked small new potatoes, cut into halves or bite-sized pieces
- 4 – 6 slices crisp-cooked bacon, crumbled
- 2 tbsp chopped parsley
- 2 tbsp chopped green onions
- 1/2 tsp salt

Recipes courtesy of DUTCH GOLD HONEY, INC.
Purchase Dutch Gold Honey at www.dutchgoldhoney.com

DIRECTIONS:

Whisk together vinegar, oil, Dutch Gold Clover honey, mustard and pepper sauce in large skillet; mix well. Add cooked potatoes; stir gently to coat all surfaces. Cook on medium heat, stirring gently, until potatoes are heated through. Add bacon, parsley, green onions and salt; mix well.

Makes 4 – 6 servings

Variation: One cup cooked sliced mushrooms may be added with potatoes.

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