

Espelette Pepper Mustard

KL KELLER
FOODWAYS

Red Potato Salad with Espelette Mustard Vinaigrette

Spicy is in, and spicy “within reason” can be a fun addition to traditional food. Serve this zesty potato salad with barbecue, grilled chicken or bratwurst.

For the Vinaigrette

Combine the mustard, cider vinegar and honey in a medium size bowl. Whisk together to blend. Continue whisking and slowly add the olive oil until the mixture thickens slightly. Set aside at room temperature.

Place the cut potatoes into a pot of boiling water and add $\frac{1}{2}$ tsp salt. Turn the heat down slightly and cook for about 10-15 minutes, until the potatoes are firm but not crunchy.

Drain the potatoes, add the bacon pieces and chopped scallions, then gently toss with the Espelette Pepper Mustard Vinaigrette. Remember, those potatoes will be thirsty so be generous!

Season to taste with salt and freshly ground black pepper. This salad is delicious when served warm as a side, but equally great at room temperature or chilled.

INGREDIENTS

1 $\frac{1}{2}$ lbs medium size red potatoes, cut into quarters

$\frac{1}{4}$ cup finely chopped scallions

4 slices of bacon, cooked to a crisp, broken into pieces

Salt and freshly ground pepper to taste

Vinaigrette

$\frac{1}{2}$ cup Antara Extra Virgin Olive Oil

4 tbs cider vinegar

1 $\frac{1}{2}$ tbs KL Keller Foodways Espelette Pepper Mustard

1 tbs orange blossom honey or other runny honey

