

## WARM GERMAN POTATO SALAD

2 lb small golden new potatoes, quartered	1/4 cup <b>TSG Oh, Honey! Mustard</b>
6 bacon slices, chopped 1 tsp salt	1 tsp salt
1 medium red onion, sliced 1/2 tsp pepper	1/2 tsp pepper
3/4 cup <b>TSG Garlic Parmesan Vinaigrette</b>	2 Tbsp chopped fresh dill (optional)

1. Cook potatoes in boiling salted water in large saucepan, until fork-tender, 7-8 min. drain.
2. Transfer to bowl; cover to keep warm.
3. Cook bacon in skillet over medium heat until crisp. Drain bacon on paper towels. Reserve 1 T drippings in skillet.
4. Add onion to skillet; sauté over medium heat until tender 7-9 minutes.
5. Stir in bacon, Vinaigrette, Honey Mustard, dill, salt and pepper. Pour over potatoes, toss gently to coat.
6. Serve warm.

**Makes 6-8 servings**