

Schultz's Gourmet Potato Salad

8-12 med boiled red potatoes with skin on
1 to 1.5 cup Mayonnaise
5 oz (to taste) of Schultz's Gourmet Hot Sauce
8-10 oz of Blue Cheese
3/4 lb of rendered bacon
½ small red onion diced finely
4-6 green onions diced finely
1 tbsp dry parsley
1 tbsp black pepper
1 tsp salt or to taste

Pre-mix Schultz's Gourmet Hot Sauce and mayonnaise before adding to balance of ingredients.

Dice cooked potatoes into chunk size pieces and add to large mixing bowl. Add cooked and crumbled bacon, crumbled blue cheese, blended mayonnaise/Schultz's Gourmet Hot Sauce. Toss until blended and then add onions and balance of seasonings. Add more hot sauce until desired consistency is reached, chill and serve. To ensure creamy potato salad, mash 1/3 of the potatoes and stir vigorously before serving.