



RKF Recipes

Garlic, salt & Pepper

Hand-crafted, Award-winning Garlic Salt and Pepper seasoning is sure to become your new kitchen staple! Use it in place of salt in your next recipe and taste the difference!

Oma's German Potato Salad (makes 6-8 servings)

Ingredients

- 4 lbs of potatoes (washed and unpeeled) (Yukon Gold or Russet)
- 4 hard-boiled eggs
- $\frac{3}{4}$ cup chopped onions
- 1 cup mayonnaise
- Marinade (ingredients below)
 - 4 cups water
 - $\frac{1}{2}$ cup red wine vinegar
 - $\frac{1}{2}$ cup sugar
 - 1 tbs celery salt
 - $\frac{1}{2}$ tsp Smokin' Texas Gourmet Garlic, Salt, and Pepper (GSP)
 - $\frac{1}{2}$ tsp caraway seeds
 - 2 tbs dried parsley flakes



Directions

1. Boil the potatoes in their skins until fork tender, but not mushy.
2. While the potatoes are cooking, hard-boil the eggs. Then peel, chop and set aside.
3. Make the marinade in the order listed. Make sure sugar is dissolved.
4. When the potatoes are done, peel them under cold running water.
5. Once all potatoes are peeled and then cubed, drop them into prepared marinade and fold potatoes in. Let stand for 15 minutes to let potatoes absorb liquid.
6. Add mayonnaise to mix and fold in to blend. Then add eggs and fold in.
7. Cover and chill for up to 8 hours before serving.

