

RUSTLIN' ROB'S CANDIED JALAPENO POTATO SALAD

SERVES 12

INGREDIENTS:

3 LBS RUSSET POTATOES (I LEAVE THE SKIN ON THE POTATOES, OR YOU CAN PEEL THEM)
5 CELERY STALKS, DICED
5 GREEN ONIONS, MINCED
1 YELLOW ONION, DICED
4 BOILED EGGS, CHOPPED
2 CUPS MAYONAISE
¼ CUP CHOPPED, RUSTLIN' ROB'S CANDIED JALAPENOS, UP TO ½ CUP IS GOOD
1 TBSP RUSTLIN' ROB'S CANDIED JALAPENO JUICE
3 TBSPS MINCED FRESH PARSLEY OR 1 TBSP DRIED
1 TSP GROUND CUMIN
SALT AND PEPPER

DIRECTIONS:

PLACE POTATOES IN LARGE PAN, COVER WITH WATER. BRING TO A BOIL AND COOK UNTIL TENDER 20-25-MINUTES. DRAIN AND LET COOL, CUT INTO 1 INCH CUBES.

ALTERNATE: CUT POTOTES INTO 1 INCH CUBES, PLACE IN A STEAMER AND STEAM FOR 20-25 MINUTES.

PLACE POTOTOES IN A LARGE BOWL, ADD CELERY, GREEN AND YELLOW ONIONS.

IN A SMALL BOWL: COMBINE EGGS, MAYONAISE, CANDIED JALAPENOS, PARSLEY, CUMIN, SALT AND PEPPER TO TASTE. ADD TO THE POTATO MIXTURE AND MIX WELL.

COVER AND CHILL FOR SEVERAL HOURS OR OVERNIGHT BEFORE SERVING.

BEFORE SERVING, GARNISH WITH PARSLEY OR PAPRIKA FOR COLOR.