



Texas-Style Red Potato Salad

Yield: 18 each 5 oz sides

Ingredients:

- 5 lbs tub [Reser's® Red Skin Potato Salad with Dill](#) (71117.19510)
- ¼ cup Jalapeño peppers, seeded and diced
- ½ cup Jalapeño pepper canned, drained of brine, and brine saved
- 2 Tbsp Jalapeño brine

Pickled Mustard Seeds

- 1 cup Apple cider vinegar
- 1 cup Water
- 2 Bay leaves
- 1 Tbsp Sugar
- ¾ cup Brown sugar
- 1 Tbsp Kosher salt
- 1 cup Yellow mustard seeds

Directions:

1. For the Pickled Mustard Seeds, whisk to combine the apple cider vinegar, water, bay leaves, sugar, brown sugar, and salt in a small saucepan. Heat until the sugar has dissolved and set aside to cool.
2. Place seeds in a small saucepan and cover with cold water. Bring to a boil, then drain through a fine-mesh strainer and discard the water. Repeat the process several times until the discarded water does not taste bitter.
3. Transfer the blanched mustard seeds to the pot with the brine. Bring to a boil, then reduce to a bare simmer and cook until the seeds have plumped up and the liquid has reduced by about one-third, 15 to 20 minutes. Transfer the seeds to a sealable container, and let cool at room temperature. Once cooled, label and refrigerate.
4. For the Potato Salad, combine the Reser's Red Skin Potato Salad with Dill with the diced fresh and canned jalapeño peppers, and the pepper brine in a large metal bowl.
5. Fill into a container and refrigerate for at least 2 hours before serving.
6. Portion onto a plate and garnish with the 1 Tbsp pickled mustard seeds. Serve with smoked beef sausage.