



# Carolina BBQ Potato Salad

Yield: 32 each 4 oz servings

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## Ingredients:

- 8 lbs [Reser's® Mustard Potato Salad](#) (71117.00212)
- 1/4 cup Brown sugar
- 1/4 cup Apple cider vinegar
- 2 lbs. BBQ pulled pork in sauce, heated to 160°F

## Directions:

1. Combine brown sugar and apple cider vinegar in a bowl to dissolve.
2. Mix in Reser's Mustard Potato Salad to combine.
3. Portion potato salad mixture into 4 oz portions and top with 1 oz of pulled pork.