



Warm Potato Salad with Andouille Sausage'

Yield: 35 – 6 oz Servings'

Ingredients:

- 24 oz Andouille sausage, cut in half lengthwise and bias sliced
- 3 cups Ken's Apple Cider Vinaigrette
- 10 lb. [Reser's® Diced Mega Red Skin Potatoes](#) (71117.14479)
- 2 cup Green onions, bias cut
- Kosher salt and black pepper to taste

Directions:

1. Fry sausage until crispy. Drain and set aside.
2. Heat the apple cider vinaigrette over low heat until warm.
3. Place Reser's Mega Diced Red Skin Potatoes in a perforated hotel pan and cook in a



steamer for 4-5 minutes until slightly firm but cooked through. Remove from steamer and place in a large mixing bowl.

4. Combine all ingredients in bowl, reserving a small amount of green onions and sausage.
5. Place salad in serving bowl and garnish with remaining sausage and green onions.
6. Serve warm.