



Carolina BBQ Potato Salad

Yield: 32, 4 oz Servings

Ingredients:

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

Directions:

1. Combine brown sugar and apple cider vinegar in 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.