



## Carolina BBQ Potato Salad

Yield: 32 each 4 oz servings

## 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.