

**From the Kitchen of Glazed Honey Ham Co.**

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**Jalapeno Honey Mustard Potato Salad**

Makes approx. 4 pints

**Ingredients:**

3 lbs. red potatoes, washed and chopped into 1/2 - 1 inch cubes  
3/4 cup mayonnaise  
1/2 cup chopped red onions  
3/4 cup dill pickle relish  
1 1/2 Tbsp. Big Rick's Jalapeno Honey Mustard  
3 hardboiled eggs, chopped  
3/4 tsp. salt  
3/4 tsp. fresh ground or coarse pepper  
Dill pickle juice

**Directions:**

Boil potatoes just until soft. Drain and allow to dry. Add all other ingredients and mix well. Add pickle juice until salad is moist. Chill in refrigerator for 2 hours before serving.