



Warm Sweet Potato Salad

Ingredients:

- 3 sweet potatoes—peeled and diced
- 3 white potatoes—peeled and diced
- 1/3 cup mayonnaise
- 1/8 cup Dijon Mustard (or your favorite prepared mustard)
- 1/4 cup balsamic vinegar (or cider vinegar)
- 1/2 teaspoon ground Turmeric
- Salt and Pepper to taste
- 2 slices crisply cooked bacon, crumbled
- 2 green onions (scallion) finely chopped
- 1/2 Red Onion, finely chopped



Cooking Instructions:

Place diced sweet potatoes and white potatoes
In a large sauce pan, cover with cold water. Bring to a boil. Boil until the potatoes are fork tender but NOT MUSHY. Drain the potatoes and cool for a few minutes.

Continued on back



Warm Sweet Potato Salad

Ingredients:

- 3 sweet potatoes—peeled and diced
- 3 white potatoes—peeled and diced
- 1/3 cup mayonnaise
- 1/8 cup Dijon Mustard (or your favorite prepared mustard)
- 1/4 cup balsamic vinegar (or cider vinegar)
- 1/2 teaspoon ground Turmeric
- Salt and Pepper to taste
- 2 slices crisply cooked bacon, crumbled
- 2 green onions (scallion) finely chopped
- 1/2 Red Onion, finely chopped



Cooking Instructions:

Place diced sweet potatoes and white potatoes
In a large sauce pan, cover with cold water. Bring to a boil. Boil until the potatoes are fork tender but NOT MUSHY. Drain the potatoes and cool for a few minutes.

Continued on back



Warm Sweet Potato Salad

Ingredients:

- 3 sweet potatoes—peeled and diced
- 3 white potatoes—peeled and diced
- 1/3 cup mayonnaise
- 1/8 cup Dijon Mustard (or your favorite prepared mustard)
- 1/4 cup balsamic vinegar (or cider vinegar)
- 1/2 teaspoon ground Turmeric
- Salt and Pepper to taste
- 2 slices crisply cooked bacon, crumbled
- 2 green onions (scallion) finely chopped
- 1/2 Red Onion, finely chopped



Cooking Instructions:

Place diced sweet potatoes and white potatoes
In a large sauce pan, cover with cold water. Bring to a boil. Boil until the potatoes are fork tender but NOT MUSHY. Drain the potatoes and cool for a few minutes.

Continued on back



Warm Sweet Potato Salad

Ingredients:

- 3 sweet potatoes—peeled and diced
- 3 white potatoes—peeled and diced
- 1/3 cup mayonnaise
- 1/8 cup Dijon Mustard (or your favorite prepared mustard)
- 1/4 cup balsamic vinegar (or cider vinegar)
- 1/2 teaspoon ground Turmeric
- Salt and Pepper to taste
- 2 slices crisply cooked bacon, crumbled
- 2 green onions (scallion) finely chopped
- 1/2 Red Onion, finely chopped



Cooking Instructions:

Place diced sweet potatoes and white potatoes
In a large sauce pan, cover with cold water. Bring to a boil. Boil until the potatoes are fork tender but NOT MUSHY. Drain the potatoes and cool for a few minutes.

Continued on back

Warm Sweet Potato Salad

Mix together the mayonnaise, mustard, balsamic vinegar, turmeric, salt and pepper.

Save 2 tablespoons of the green onion for garnish

In a large bowl combine the remaining green onion, sweet and white potatoes, bacon, and red onion.

Add the mayonnaise mixture and gently mix together.

Top with green onion and serve.

Warm Sweet Potato Salad

Mix together the mayonnaise, mustard, balsamic vinegar, turmeric, salt and pepper.

Save 2 tablespoons of the green onion for garnish

In a large bowl combine the remaining green onion, sweet and white potatoes, bacon, and red onion.

Add the mayonnaise mixture and gently mix together.

Top with green onion and serve.

Warm Sweet Potato Salad

Mix together the mayonnaise, mustard, balsamic vinegar, turmeric, salt and pepper.

Save 2 tablespoons of the green onion for garnish

In a large bowl combine the remaining green onion, sweet and white potatoes, bacon, and red onion.

Add the mayonnaise mixture and gently mix together.

Top with green onion and serve.

Warm Sweet Potato Salad

Mix together the mayonnaise, mustard, balsamic vinegar, turmeric, salt and pepper.

Save 2 tablespoons of the green onion for garnish

In a large bowl combine the remaining green onion, sweet and white potatoes, bacon, and red onion.

Add the mayonnaise mixture and gently mix together.

Top with green onion and serve.