

# CRY OUT RECIPES

## Cry Out Potato Salad

*(Serves 6)*

- 5 medium size Klondike potatoes
- 3 large AA eggs
- $\frac{3}{4}$  cup mayo
- $\frac{1}{4}$  cup chopped sweet onion
- $\frac{1}{4}$  cup chopped celery hearts
- 1 pound bacon cubed
- 1 tablespoon Cry Out Chili Sauce to taste salt and pepper to taste

## **Instructions**

1. Bring a large pot of salted water to a boil Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, and chop.
2. In a separate pot, bring salted water to a boil. Add eggs and cook for approximately 5-7 minutes. Drain, cool, shell and chop.
3. Place bacon and onion in a large, deep skillet. Cook over medium heat until bacon is evenly brown. Drain excess grease from skillet.
4. Combine the ingredients, mix thoroughly, chill and serve.

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