

Potato Salad

Ingredients:

- 5 pounds potatoes, baked
- 2 cups tzatziki sauce or 1 cup that and 1 cup mayo
- ½ cup sauerkraut
- 2 tablespoons spicy mustard
- ¼ cup balsamic vinegar
- 1 tbsp celery seeds
- 1 tsp paprika
- 1 tsp Ras El Hanout
- 4 pasture raised hardboiled eggs
- 1 avocado cut coarsely
- 4 celery stalks, diced
- ½ sweet onion, diced
- Salt and pepper to taste

Instructions

1. Chop potatoes and eggs, chunky
2. Make dressing by combining tzatziki (with or without mayo), sourkraut, mustard, vinegar, celery seeds, paprika, Ras El Hanout, salt/pepper
3. Mix all ingredients, tossing dressing over all else
4. Refrigerate at least 4 hours before serving.

