



INGREDIENTS

- 6 medium potatoes
- 4 slices bacon
- 1 Tbs onion, chopped
- 1 stalk celery, chopped
- 1 tsp salt
- 1 Tbs unsalted butter, melted
- 2 Tbs flour
- ½ tsp dry mustard
- 1 Tbs sugar
- 1 c Yuengling® Premium Light
- ½ tsp Tabasco sauce
- 2 Tbs fresh parsley, chopped

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DIRECTIONS

1. Boil potatoes until just tender. Peel and slice.
2. Fry bacon until crisp. Break into small pieces and mix with onion, celery and salt. Set aside.
3. Blend butter and flour in a small saucepan. Add mustard and sugar. Slowly add Yuengling® Premium Light and Tabasco sauce. Bring to a boil, stirring constantly.

Yuengling® LIGHT POTATO SALAD

4. Pour over potato mixture. Sprinkle with parsley. Toss lightly. Let stand for 1 hour. Add bacon mixture; toss gently.

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