



Potato Salad with Premium Light Dressing

POTATOES

2 lbs. small white potatoes
1 white onion, quartered
2 Tbsp. salt
4 strips of bacon, cooked and chopped
½ cup celery, chopped
¼ cup fresh parsley, finely chopped
¼ cup fresh dill, chopped

DRESSING

2 Tbsp. red wine vinegar
¼ cup Yuengling Premium Light
2 tsp sugar
2 Tbsp. spicy brown mustard
¼ cup mayonnaise
⅓ cup olive oil
1 tsp salt
1 tsp pepper

Cover the potatoes, onion, and salt in a large pot with cold water. Bring to a boil then reduce heat and simmer for 15-20 minutes or until fork tender.

Drain, discard onion, and let cool for 30 minutes.

Cut into large bite-size pieces. In a large bowl, combine the potatoes, bacon, celery, parsley, dill, and dressing. Gently mix well and add salt and pepper to taste. Serve immediately, or make ahead and pull from the refrigerator 30 minutes before serving.

For the dressing, combine the vinegar, beer, sugar, mustard, mayonnaise, salt, and pepper in a food processor and turn on. Slowly drizzle in the olive oil until desired consistency.

