



Bar-B-Que Tennessee 'Que Potato Salad

Inspired recipe uses gold BBQ sauce from Pitmaster Pat Martin

- 3 pounds golden potatoes, peeled, cut into 1-inch pieces
- 4 hard-boiled eggs, peeled and chopped
- 1 cup diced celery
- 1 cup diced red onion
- 1 cup sliced green onion
- 1 cup chopped sweet pickles
- 1 teaspoon salt or to taste
- 1/2 teaspoon pepper or to taste
- 1/2 cup mustard BBQ sauce or Martin's Bar-B-Que Palmetto Gold Sauce

In a large pot, cover potatoes with cool water. Add a pinch of salt and place on high heat to bring to a boil. Boil potatoes until tender, about 10-12 minutes. Drain potatoes and transfer to a large mixing bowl.

Once the potatoes have cooled, add the remaining ingredients, adding the gold sauce as needed; stir to combine. Cover potato salad with plastic wrap and refrigerate until ready to serve. Yield: serve 10

For More Information See:

<https://www.eatdrinkmississippi.com/post/pat-martin-a-legacy-of-whole-hog-bbq>

About the Recipe: Golden mustard BBQ sauce flavors this potato salad, which is mixed with chopped boiled eggs, celery, onions, sweet pickles, and cooked potato chunks. The BBQ Gold Sauce makes plain potato salad very special.

Mustard BBQ sauce or BBQ Palmetto Gold Sauce

1 cup yellow mustard
3 Tablespoons honey
3 Tablespoons dark brown sugar
1/4 cup apple cider vinegar
1/2 teaspoon fresh cracked pepper
1 Tablespoon Worcestershire sauce
1/4 teaspoon (each) garlic powder; onion powder
Pinch of salt
1/4 teaspoon cayenne pepper or hot sauce, optional
1/8 teaspoon liquid smoke, optional

Directions:

To a small pot over medium high heat, whisk all ingredients together; bring to a boil. Reduce heat; let sauce simmer for 5 minutes; stirring occasionally.

Remove the sauce from the stove; let cool. Serve immediately or store in an airtight container in the refrigerator until ready to use. Yield: 1-1/2 cups

Tips for Success

Carolina Gold BBQ sauce will keep well in the fridge for up to four weeks. It's versatile and packed with flavor. Use in your favorite barbecue dishes like pork ribs as a marinade, glaze, dipping sauce, or for a BBQ sandwich. For a smaller amount, half the recipe.