

# Spicy Red Potato Salad

## Ingredients:

3 to 4 Pounds red potatoes  
¼ Cup celery diced  
6 Hard boiled eggs, chopped  
½ Small diced red bell peppers  
4-5 Small Jalapeno peppers, seeded and minced  
¾ Cup crisp cooked small diced ham  
1 Cup Mayonnaise  
½ Cup sour cream  
2 oz. Spicy brown mustard  
1.5 oz Frank's Sauce  
2 Teaspoons ground Cumin  
1 Teaspoon Black Pepper  
Salt as needed



## Directions:

Place the potatoes in a large saucepan and cover with water and some salt. Bring to a boil. Reduce heat to a simmer; cover and cook for 10-15 minutes or until tender. Drain; cool as fast as possible in the fridge. When cooled enough to touch ¼ potatoes and put back into the fridge to cool completely before you mix in dressing. In a large serving bowl, combine all of the items except potatoes. Pour over cold and ¼ red potatoes toss gently.

**Yield: 6 servings**