

**Sweet and Savory Potato Salad**      **Serves 10**

4 cups Yukon Gold potatoes, cubed  
1 Gala apple, peeled and diced  
2 Tbl. Celery, finely diced  
¼ cup Green Onion, chopped  
¼ cup Gold Rush BBQ and Dipping Sauce  
2 Tbl Mayonnaise  
3 Tbl Cooked Bacon, chopped  
¼ tsp. Salt

1. Boil potatoes in salted water until soft. Drain and let cool.
2. Once potatoes are cool, add remaining ingredients and mix well. Cover and place in refrigerator for at least 1 hour to allow the flavors to develop.