

## Smoky Backyard BBQ Potato Salad

### Ingredients:

- 2 cups diced (bite size pieces), cooked and cooled red potatoes (or potato of choice)

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- 2 boiled eggs, chopped

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- 2 or 3 tbsp sweet pickle relish or dill pickle relish

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- ¼ cup Chick-fil-A® Sauce

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- 1 tbsp Mayonnaise

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- Celery & green onion (to taste)

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- Salt & pepper (to taste)

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- Paprika (garnish)

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### Directions:

Wash hands for 20 seconds using soap and warm water.

1. In a bowl, mix together Chick-fil-A® Sauce, relish, mayonnaise, salt, and pepper.
2. Add diced potatoes, eggs, onion, celery, and bacon (if using). Mix until well incorporated.
3. Garnish with green onion and paprika before serving (optional). Serve immediately or chill in the refrigerator for a few hours or overnight.