



German-Style Potato Salad with Grilled Andouille Smoked Sausage

(Recipe and Photo Credit: TK Test Kitchen)

6 to 8 Servings

INGREDIENTS

- 7 ounces **Zatarain's® Andouille Smoked Sausage**
- 2 pounds small golden potatoes
- 1/2 cup diced celery, reserved tender leaves for garnish
- 1/2 cup sliced green onion
- 1 tablespoon whole-grain mustard, such as **Zatarain's® Creole Mustard**
- 6 tablespoons cider vinegar
- 1/4 cup extra-virgin olive oil
- 1 teaspoon coarse kosher salt, plus more to taste
- 2 tablespoons chopped fresh parsley
- Freshly ground black pepper, to taste

METHOD

1. Fill a large pot with cold water and season generously with salt. Add potatoes. Bring to a boil on medium-high heat. Reduce heat and simmer until tender, about 10 to 15 minutes (this will vary based on the size of the potatoes; a sharp knife should slide easily through the center of the potato when done)—drain and cool. Cut potatoes into 1/2-inch chunks and transfer to a large bowl. Add celery and green onion; set aside.
2. Clean and lightly grease grill grates. Heat grill on medium-high. Grill Zatarain's Andouille Smoked Sausage, turning occasionally, until lightly charred and heated through, about 12 to 15 minutes. Let it rest for 5 minutes. Slice into half-moons.
3. Whisk the mustard, vinegar, olive oil, and one teaspoon of salt in a small bowl. Pour over the potato mixture and toss to mix well. Fold in the diced sausage, parsley, and reserved celery leaves, mixing gently to combine. Taste and season with salt and pepper as needed. Serve at room temperature.