

Quick & Easy

THE COSTCO WAY

Sweet Onion Potato Salad

Makes 10 servings

Potato Salad

Ingredients:

2 Tbsp olive oil

2 Walla Walla River™ Sweet Onions, peeled, halved and sliced

4 lbs baby red, white and blue potatoes, cubed

1 Tbsp salt

Dressing (see recipe below.)

Instructions:

In a large skillet, heat olive oil to medium-high. Add sweet onions. Saute 2 to 4 minutes, until softened. Reduce heat to medium-low. Continue to cook onions until caramelized, about 20 to 30 minutes, stirring occasionally. Fill a 6-qt stock pot with cold water. Add salt and potatoes. Bring to a boil. Reduce heat. Cook, uncovered, until potatoes are tender, about 10 to 15 minutes. Drain potatoes. Place in a large bowl. Add caramelized onions. Set aside to slightly cool. Pour Dressing over potatoes and onions. Gently stir to combine. Cover. Refrigerate until cold.

Dressing

Ingredients:

$\frac{2}{3}$ cup mayonnaise

$\frac{1}{3}$ cup white wine vinegar

$\frac{1}{4}$ cup fresh parsley, chopped

$\frac{1}{4}$ cup fresh dill, chopped

$\frac{1}{4}$ cup Dijon mustard

1 tsp celery salt

1 tsp salt

1 tsp white pepper

Instructions:

In a medium bowl, combine mayonnaise, vinegar, parsley, dill, mustard, celery salt, salt and pepper.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Sweet Onion Relish

Makes 8 servings

Ingredients:

1 Walla Walla River™ Sweet Onion, peeled and diced
1 red bell pepper, chopped
1 cup cabbage, chopped
2 cups dill pickles, chopped
1 cup apple cider vinegar
½ cup sugar
1 Tbsp pickling spice
1 tsp dry mustard
salt
pepper

Instructions:

In a large bowl, combine sweet onion, bell pepper, cabbage and pickles. Set aside. In a medium saucepan, over medium-high, combine vinegar, sugar, pickling spice and dry mustard. Bring to a boil. Lower heat to simmer. Reduce by half until a light syrup forms. Remove from heat. Pour over vegetables. Add salt and pepper to taste. Stir to combine. Place in the refrigerator for at least 1 hour.

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