

Wasabi Warlord Potato Crunch

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Servings: 10 to 12 depending on portion size
Prep Time: 30 minutes
Potato Cooking & Cooling Time: 2 hours



INGREDIENTS

5 each 80 count **Potatoes**
1 each half pint diced **Yellow Bell Peppers**
1 each half pint diced **Red Bell Peppers**
1 each half pint diced **Red Onions**
1 each half pint julienne cut **Carrots**
1 each half pint roll cut **Celery**
1 each martini glass (4 ounce) chopped **Parsley**
1 each finely diced **Jalapeno** (without the seeds)
1 each shot glass **Kikkoman Wasabi Sauce**
4 to 5 each table spoons **Best Foods Real Mayonnaise**
2 each table spoons **Vlasic Sweet Relish**
1 each tablespoon minced **Garlic**
1 each tablespoon **McCormick Pure Ground Black Pepper**

INSTRUCTIONS

To maintain a rough consistency in each potato chunk cut the peeled potatoes in half long ways. Cut each half potato five equal slices across and three equal slices long ways then place in stainless steel mixing bowl. Add 1 each half pint glass diced **Yellow Bell Peppers**, diced **Red Bell Peppers**, diced **Red Onions**, roll cut **Celery** and julienne cut **Carrots**. Add 1 each finely diced **Jalapeno** (without seeds), 1 each martini glass chopped **Parsley**, 2 each tablespoons **Vlasic Sweet Relish** and 1 tablespoon minced **Garlic**. Next put 4 to 5 tablespoons of **Best Foods Real Mayonnaise** in the mixing bowl (start off with 4 table spoons of mayonnaise and add more if needed). Finally put 1 shot glass each **Kikkoman Wasabi Sauce** and 1 tablespoon **McCormick Pure Ground Black Pepper**. Using a large serving spoon stir to mix the contents in the bowl until completely blended.