

Cauliflower Potato Salad

INGREDIENTS

- 8 cups Cauliflower Florets
- ½ cups red onion
- ⅔ cups dill pickles, diced
- 3 hard boiled eggs, diced
- ⅔ cups mayonnaise
- 2 tsp Dijon mustard
- 2 tsp whole grain mustard
- 1 tsp garlic, granules
- 1 tsp celery seed
- 1 tsp dill weed
- 1 TBS white wine vinegar
- 1 TBS lemon juice
- Salt, to taste
- Parsley

INSTRUCTIONS

1. Cook the cauliflower in salted boiling water until nice and tender, about 10minutes, drain, rinse with cold water to stop it from cooking further and allow it to sit in the colander for a good 10 minutes to drain as much as possible.
2. Add remaining ingredients to a bowl and whisk well.
3. Add the cauliflower the sauce,, stir together well, taste and adjust to your preference.
4. Best when served cold.