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**Kimchi Potato Salad**

Serves 8

**Ingredients**:

5 potatoes

3 eggs

16 oz cabbage kimchi, chopped with juice

2 Tbsp gochujang

1c celery, chopped

1/2c red onion, chopped

1/2c sweet pickle relish

1/4 tsp garlic salt

1/4 tsp Alderwood smoked sea salt

1/4 tsp celery salt

1 Tbsp prepared Dijon mustard

1/4c mayonnaise

fresh ground black pepper to taste

**Directions**:

1. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, peel and chop.
2. Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.
3. In a large bowl, combine kimchi, gochujang, celery, onion, relish, garlic salt, alderwood smoked sea salt, celery salt, mustard, mayonnaise and pepper. Add in potatoes and eggs. Mix together well and refrigerate until chilled.