

MANUFACTURED BY:
BARHYTE SPECIALTY FOODS
P.O. BOX 1499
PENDLETON, OR 97801
1-800-227-4983 • barhyte.com

INGREDIENTS: WATER, DISTILLED VINEGAR, MUSTARD SEED, GARLIC, SALT, SUGAR, DEHYDRATED ONION, NATURAL HICKORY SMOKE FLAVOR, OLEORESIN TURMERIC (COLOR), SPICES, XANTHAN GUM.



Haus Barhyte

SMOKY GARLIC ONION MUSTARD

Net Wt. 9 oz (255g)

Refrigerate After Opening

Roasted Tiny Potato and Bacon Salad

4 strips thick cut bacon
2 lbs. tiny new or red potatoes
2 Tbsp. olive oil
3 Tbsp. Haus Barhyte Smoky Garlic
Onion Mustard, Divided
3 stalks celery, chopped
2 C sweet onion, chopped
2/3 C mayonnaise

Place potatoes on baking sheet, and toss with olive oil and 1 Tbsp mustard. Roast in a 400 degree oven for about 25 minutes until tender. Cook the bacon strips in the oven on another baking sheet until crisp, about 25 minutes. Allow potatoes to cool and toss in a large bowl with crumbled bacon and remaining ingredients.

Nutrition Facts

Serving Size: 1 teaspoon (5g)
Servings Per Container: 51

Amount Per Serving

Calories 5 **Calories from Fat 0**

% Daily Value*

Total Fat 0 g **0 %**

Sodium 66 mg **3 %**

Total Carbohydrate <1 g **0 %**

Sugars 0g

Protein 0 g

*Percent Daily Values (DV) are based on a 2,000 calorie diet.
Not a significant source of Sat. fat, Trans fat, Cholesterol,
Dietary Fiber, Vitamin A, Vitamin C, Calcium, and Iron.