

Potato Salad

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2 pounds small red potatoes scrubbed and quartered
1 pound bacon, chopped
2 tablespoons red wine vinegar
3/4 cup mayonnaise
3 tablespoons whole-grain mustard
6 scallions, chopped in 1/4-inch segments
1 red onion, diced
2 tablespoons sugar
Salt and pepper
2 hard boiled eggs, chopped

Place potatoes in cold water in a medium saucepan. Bring to a boil and turn down the heat to medium, letting them cook until fork tender, about 15 minutes. In a skillet, saute bacon on low heat until crispy. Place bacon on a paper towel and discard the grease. Drain the potatoes, but DO NOT rinse them under cold water. Rather let them cool for about 6 to 8 minutes on a sheet pan. In a small bowl combine vinegar, mayonnaise, mustard, scallions, onion, sugar, and salt and pepper. Transfer potatoes to a mixing bowl and sprinkle bacon and hard boiled eggs over them. Then fold mayonnaise mixture into the potatoes and serve at room temperature.

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Recipe Summary

Difficulty: Easy

Prep Time: 10 minutes

Inactive Prep Time: 8 minutes

Cook Time: 20 minutes

Yield: 4 to 6 servings

User Rating: ★★★★★