

Potato Salad

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Linda Boragine's amazing potato salad.

Ingredients

Ingredient	Qty	Units
Baby red potatoes	4	Lbs.
Bacon	12	Strips
Eggs	12	Each
Mayonnaise	1-1/3	Cups
Howard's Piccalilli, Green Tomato (11 Oz)	1	Jar
Kosher salt	1	Tsp.
Sour cream	2/3	Cup

Directions

Cook 4lbs of baby red potatoes until fork tender with the skin on. Drain and chop up into 3/8" cubes.

Cook 12 strips of bacon, drain and chop up fine.

Hard boil 12 eggs, shell the eggs and chop up into 3/8" cubes. To hard boil the eggs put them in a sauce pan, cover with water, bring to a boil, turn off heat and let sit covered for 12 minutes, then rinse with cold water).

Mix together the potatoes, bacon and eggs in a large bowl.

In a smaller bowl make the dressing by mixing together 1-1/3 cups mayonnaise, 2/3 cups sour cream, 1 Tsp of salt, pepper to taste and one jar of Howard's Piccalilli.

Put the dressing on the potatoes, bacon and eggs and mix well.

Optionally you may add celery and onions.