



Warm Potato Salad

From the kitchen of B.J. Thompson

2 lb	Russet potatoes (about 4 large potatoes)
2 T	salt
375g	bacon (one package)
½ C	red onion, chopped
½ C	apple cider vinegar
2 T	Dijon mustard
1 C	sweet Gherkin pickles, sliced
4	green onions, thinly sliced
5	hardboiled eggs, mashed

1. Peel and cut the potatoes into quarters. Place in a large pot filled with water. Bring to a boil and then add 2T salt. Boil for 25 minutes. Drain and let cool for ½ hour. Mash the potatoes.
2. While the potatoes are cooking, cut the bacon into 1” pieces. Cook over medium heat in a large frying pan until the pieces are crispy. Scoop the bacon out of the pan making sure to leave all the grease in the pan. Let the bacon rest on a paper towel.
3. Add the red onion to the bacon grease and fry over low heat for 4 minutes until its tender.
4. Put the apple cider vinegar and Dijon mustard into a small bowl and whisk briskly. Add to the frying pan and simmer over low heat for 2 minutes (stirring often.)
5. Mix the contents of the frying pan into the mashed potatoes and stir until very well blended.
6. Add the pickles, green onions, eggs and bacon. Stir well.
7. Garnish with green onion and mashed eggs if desired.