

Sour Cream and Bacon Loaded Potato Salad

A Bountiful Kitchen

5 lb bag of red potatoes
6 hard boiled eggs, peeled
1/2 lb bacon, cooked crisp and diced, divided
1/2 cup flat leaf parsley, chopped
1 1/2 cups sour cream (light is fine)
1 1/2 cups mayo
3 tablespoons Spicy Brown Mustard
3-4 drops hot pepper sauce
salt and pepper

Wash potatoes and place in a large pan. Fill pan with enough water to cover potatoes by about one inch. Boil on high for about 30-40 minutes, or until potato is soft and knife is easily inserted into potato. Drain water from pan and let potatoes sit for a minute to cool.

While potatoes are still hot, quarter or cube potatoes and place in large bowl.

Salt the potatoes generously.

Chop one egg and set aside for garnish. Reserve a few tablespoons of chopped bacon and a bit of parsley, also for garnish.

Quarter the remaining 5 boiled eggs, and add to the potatoes in the bowl. Add the parsley and remaining chopped bacon and toss all ingredients lightly.

Whisk the sour cream, mayo, spicy brown mustard and hot pepper sauce in a bowl and add to the potato mixture. Taste the salad and add more mayo or sour cream, depending on how creamy you like your salad.

Heap into a serving bowl and garnish with the reserved chopped egg, bacon and parsley.

Refrigerate until ready to serve, or serve immediately at room temperature.

Serves 10-12 as a side dish

Tips:

-I don't peel the potatoes before boiling. Peel after the potatoes are cooked. I always leave some of the peel attached.

-I used regular sour cream. Low fat sour cream will also work in this dish.

-After the initial mixing of the sour cream and mayo with the potatoes, the potatoes will absorb some of the moisture. I always add a bit more either sour cream or mayo before serving. Wait to place the final garnish on the salad until just before serving.

-I use French's brand Spicy Brown Mustard.