

TEXAS STYLE POTATO SALAD

Ingredients:

6 strips Bacon
3 Green Onion, sliced
1 Pound Small Red Potatoes, unpeeled
1 Boiled Egg, chopped
¼ Cup Hellman's Mayonnaise
1 Tablespoon Dijon Mustard
½ Teaspoon Lawry's Garlic salt
½ Teaspoon Tony Chachere's Original Creole Seasoning
Salt & Freshly Ground Black Pepper

Directions

Cook bacon till crispy. Drain on paper towels, reserving a few tablespoons of the grease, then crumble & set aside.

In a large pot, cover the potatoes with cold water & add a tablespoon of the bacon grease & some salt and place over medium-high heat. Bring to a boil and cook until potatoes are tender when pierced with a fork. Drain and let the potatoes cool then cut into bite size pieces.

Put the chopped potatoes, egg and green onions in a large bowl and set aside.

In a separate bowl, mix the mayonnaise, mustard, garlic salt and Creole seasoning until smooth. Pour over the chopped vegetables and gently fold everything together. Do not mash potatoes. Add salt and freshly ground black pepper to taste. Top it off with the crumbled bacon pieces. Serve chilled.

Autumn Baublet

Anderson County

Intermediate – Fruit & Vegetable