



JUN

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SERVES 6 TO 8

Red Potato Salad with Bacon & Parsley



ingredients

- 2 pounds red potatoes, unpeeled, scrubbed, and halved or quartered, depending on the size
- 2 tablespoons kosher salt
- 8 ounces bacon (about 8 strips), cut crosswise into ½-inch pieces
- 1 medium onion, chopped fine (about 1 cup)
- ½ teaspoon sugar
- ½ cup white vinegar
- 1 tablespoon whole-grain mustard
- ¼ cup chopped fresh parsley
- kosher salt
- fresh black pepper

first

In a large pot, place potatoes, 2 tablespoons kosher salt and cover with water. Bring to a boil, then reduce heat to medium and continue to cook until potatoes are tender when pierced with a knife, approximately 10 to 14 minutes depending on the size of your potatoes. Remove ½ cup water from the pot and set aside. Drain potatoes and return them to the pot.

next

While the potatoes are cooking, in a large skillet over medium heat, fry bacon until it is caramelized and browned. Using a slotted spoon, transfer the bacon to a small bowl, leaving bacon grease in pan. Add onion to the now-empty pan and cook until onion is soft and starting to brown. Combine ½ cup reserved water, sugar and vinegar. Add mixture to skillet and bring to a simmer. Continue to cook until reduced to approximately 1 cup. Remove from heat and whisk in mustard and fresh black pepper.

last

Pour dressing over potatoes. Add reserved bacon and parsley; stir to combine. Adjust seasonings to taste and serve while warm.