

Sharon's Potato Salad

Ingredients:

8 large baking potatoes
one dozen large or extra large eggs, boiled
one pound lean bacon
2 cups mayonnaise
yellow mustard
Dijon mustard
1 cup sour cream
salt
pepper
garlic powder
Tony Chachere's or some liquid crab boil (optional)

Method:

Peel and rinse the potatoes, then cut them into 1/2-inch cubes. Put the cut potatoes into a large pot and cover with water. Add about 2 tablespoons of salt and either a dash of crab boil or a healthy dash of Tony's. This depends on if you want your potatoes to be a little spicy or not. Boil the potatoes until they are fork tender, but not too soft. They should not be as soft as if you were going to mash them; make sure they'll hold their cube shape. When the potatoes are done, drain well and add to a large bowl.

While the potatoes are boiling, fry up the bacon. To make this easier, dice the bacon and fry all of it at once, stirring occasionally. When it's crisp, use a slotted spoon and remove the bacon to some paper towels to drain the excess grease.

To make the dressing, cut each boiled egg in half lengthwise and remove the yolks. Place the yolks into a separate mixing bowl and mash with a fork. Add the mayonnaise and sour cream. Then mix in the mustards, garlic powder, salt, and pepper to taste. The dressing should taste a little strong—the taste will balance out once it is on the potatoes.

Slice the egg whites and add to the potatoes. With a rubber spatula, fold the dressing into the potatoes and egg whites. Once the dressing has been added, fold in the crumbled bacon.

Happy Eating!

Sharon

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