

Red Skinned Potato Salad



This creamy salad is made with red potatoes, which give this dish--chock full of melt-in-your-mouth bacon, bits of hard boiled egg, crunchy celery and spicy onion--a delectable, firm texture.

Prep: 1 hr

Additional: 1 hr

Total: 2 hrs

Servings: 12

Yield: 12 servings



Ingredients

2 pounds clean, scrubbed new red potatoes

6 eggs

1 pound bacon

1 onion, finely chopped

1 stalk celery, finely chopped

2 cups mayonnaise

salt and pepper to taste

Directions

Step 1

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and set in the refrigerator to cool.

Step 2

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Step 3

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Step 4

Chop the cooled potatoes, leaving skin on. Add to a large bowl, along with the eggs, bacon, onion and celery. Add mayonnaise, salt and pepper to taste. Chill for an hour before serving.

Nutrition Facts

Per Serving: 430 calories; protein 9.5g; carbohydrates 16.2g; fat 36.9g; cholesterol 120.6mg; sodium 535.8mg.