

Side Dish

Bacon & Egg Potato Salad

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Servings: 8

Preparation Time: 15 minutes

Cook time: 25 minutes

6 cups (2 1/2 pounds) red potatoes, cubed

4 hard-cooked eggs, sliced

1 small onion, chopped

4 strips bacon, cooked and crumbled

1 tablespoon fresh parsley, minced

1 cup mayonnaise

2 tablespoons dill pickle relish

5 tablespoons prepared mustard

1 tablespoon white vinegar

1 tablespoon lemon juice

1/2 teaspoon salt

1/2 teaspoon celery seed

1/2 teaspoon dill weed

1/2 teaspoon pepper

Place the potatoes in a Dutch oven and cover with water. Bring to a boil.

Reduce heat. Cover and cook for 10 to 15 minutes or until tender. Drain and cool.

Place the potatoes in a large bowl.

Add the eggs, onion, bacon and parsley.

In a small bowl, combine the mayonnaise, relish, mustard, vinegar, lemon juice, salt, celery seed, dill weed and pepper.

Pour over the potato mixture and toss gently to coat.

Refrigerate until chilled.

Per Serving (excluding unknown items): 313 Calories; 28g Fat (77.0% calories from fat); 6g Protein; 13g Carbohydrate; 1g Dietary Fiber; 118mg Cholesterol; 493mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.