
Bacon-Ranch Potato Salad

Summer Cookout Cookbook

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2 pounds small red potatoes, quartered

2/3 cup mayonnaise

1/4 cup buttermilk

2 tablespoons cider vinegar

1 clove garlic, minced

1/2 cup celery, chopped

2 scallions, chopped

1 teaspoon sugar

salt

pepper

crumbled cooked bacon (for topping)

In a saucepan, cook the red potatoes.

In a bowl, mix the mayonnaise, buttermilk, vinegar, garlic, celery, scallions and sugar. Season with salt and pepper.

In a bowl, toss the dressing with the potatoes. Top with crumbled cooked bacon.

Per Serving (excluding unknown items): 1110 Calories; 124g Fat (93.6% calories from fat); 5g Protein; 14g Carbohydrate; 2g Dietary Fiber; 53mg Cholesterol; 947mg Sodium. Exchanges: 1 Vegetable; 0 Non-Fat Milk; 10 1/2 Fat; 1/2 Other Carbohydrates.