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# BLT Potato Salad

*The Essential Southern Living Cookbook*

Preparation Time: 20 minutes

Start to Finish Time: 3 hours 40 minutes

**3 large (3-1/2 pounds) baking potatoes, peeled and chopped**

**1 cup mayonnaise**

**3 tablespoons sweet pickle relish**

**2 tablespoons Dijon mustard**

**1/4 cup fresh flat-leaf parsley, chopped**

**1 teaspoon table salt**

**1 teaspoon freshly ground black pepper**

**4 scallions, sliced**

**2 hard-cooked eggs, coarsely chopped**

**1 cup grape tomatoes, halved**

**8 slices bacon, cooked and crumbled**

**curly leaf lettuce leaves**

In a Dutch oven, bring to a boil the potatoes and salted water to cover. Boil for 15 to 20 minutes or until tender (do not overcook). drain and cool.

In a large bowl, stir together the mayonnaise, pickle relish, Dijon mustard, parsley, salt and pepper. Add the cooked potatoes, scallions and eggs. Toss gently until well blended. Gently stir in the tomatoes.

Cover and chill for at least three hours.

Stir in the bacon just before serving. Serve on lettuce leaves.

Yield: 8 to 10 servings

## Salads

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*Per Serving (excluding unknown items): 2565 Calories; 224g Fat (74.8% calories from fat); 45g Protein; 125g Carbohydrate; 13g Dietary Fiber; 544mg Cholesterol; 5323mg Sodium. Exchanges: 6 1/2 Grain(Starch); 4 Lean Meat; 1 Vegetable; 20 1/2 Fat; 1 Other Carbohydrates.*