



POTATO & BACON SALAD

PREP: 1 HR | READY IN: 5 HR | SERVES: 12



Ingredients:

2 lbs potatoes

6 eggs

1 lb bacon

1 onion, finely chopped

1 stalk celery, finely chopped

2 cups mayonnaise

¼ cup chives

salt and pepper to taste

Directions:

- 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.**
- 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.**
- 3. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.**
- 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 4 hours before serving.**