



6 SERVINGS



120 MINUTES



446 CALS

This Potato Salad Recipe is the Perfect Barbecue Side Dish

SABEEN SIDDIQUE

Ingredients

- 3 eggs
- 1 lb red potatoes, clean and scrubbed
- 1/2 lb bacon
- 1 cup mayonnaise
- 1/2 onion, finely chopped
- 1 stalk celery, finely chopped
- Pinch salt and black pepper, to taste

Instructions



PREP: 1H 00M | COOK: 1H 00M | READY IN: 2H 00M

1. Put salted water in a large pot and bring to a boil.
2. Drop in potatoes and cook for about 15 minutes until tender.
3. Drain the potatoes and keep in the refrigerator to cool.
4. Put the eggs and cold water in a saucepan and bring to a boil.
5. Remove from heat and let eggs stand in hot water for about 12 minutes.
6. Dish out the eggs, peel and chop them.
7. Put the bacon in a large skillet and cook for about 5 minutes over medium-high heat.
8. Dish out, crumble and keep aside.
9. Chop the refrigerated potatoes without peeling them.
10. Add the potatoes, bacon, eggs, celery and onion in a large bowl.
11. Stir in the mayonnaise and season with salt and black pepper.
12. Chill for at least an hour and serve.