



One-Pot Potato Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- **8 - 10 medium potatoes**; skin on, scrubbed
- **1 small onion**; chopped finely
- **1 bacon rasher**; chopped
- **3 eggs**; boiled
- butter
- **2 tablespoons mayonnaise**

- **2 tea spoons native peppered honey mustard** or seeded mustard
- **cracked black pepper**
- **salt**

Instructions

Great for bringing to a BBQ....

1. Boil the eggs for 10 minutes in a large saucepan with enough water to cover your potatoes later.
 2. While waiting for the eggs....scrub and cut potatoes into eights (or cubes) and chop onion and bacon finely.
 3. Remove the boiled eggs.
 4. Place the potatoes into the boiling water until they are soft enough that you can stick a skewer into them easily.
 5. While waiting for the potatoes....mix the mayonnaise and the mustard together
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with a little cracked black pepper and salt.

6. Peel the eggs and slice them.
7. Drain the potatoes.
8. Using the same saucepan, melt the butter and fry the onions and bacon for a few minutes.
9. Place the potatoes into the serving dish and add the rest of the ingredients, mixing gently, trying not to break the potatoes.
10. Serve hot is best, but can be served cold, just keep the mayonnaise mixture aside until ready to serve.