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Continental Potato Salad

Serves 8

4 pounds small new red potatoes
1/2 Tablespoon salt
1 pound, thick-sliced bacon
1/2 cup white wine vinegar
1/2 cup sour cream
1/4 cup olive oil
4 green onions, finely chopped
1/4 cup flat-leaf parsley, finely chopped
2 T. fresh dill weed, finely chopped
Salt and freshly ground pepper to taste

1. In a 12-inch skillet, fry the bacon in batches until crisp. Transfer to a plate lined with paper towels to absorb excess fat. When cooled, crumble into large pieces.
2. Scrub the new red potatoes until free of any residual soil. Cut into quarters or eighths, depending on the size of the potato; cut so that all chunks are evenly sized. Place the potatoes into a saucepan and cover with cold water. Add 1/2 Tablespoon of salt. Bring the potatoes to a boil, then turn the heat to medium allowing a low boil to continue. Cook until a knife inserted in a potato chunk just slides in easily, about 8 – 10 minutes after reaching a boil.
3. Drain the potatoes in a colander. Spread the potato chunks on a cookie sheet in a single layer to further drain, dry, and cool.
4. In a medium bowl, blend the vinegar and sour cream, drizzle in the olive oil so that the mixture is emulsified. Add the chopped onions, parsley and dill, and stir.
5. Place the cooled potatoes in a large bowl. Pour the dressing over the potatoes and toss to combine. Add the crumbled bacon pieces, reserving some for a top garnish, and toss again. Garnish with remaining bacon crumbles. Serve cold or at room temperature.