

Sour Cream and Bacon Potato Salad

Recipe courtesy: [Barb Kiebel, Creative Culinary](#)

Ingredients:

For marinade:

½ cup olive oil

¼ cup of bacon drippings

¼ cup apple cider vinegar

Chopped herbs: 6 basil leaves, 1 sprig fresh rosemary and 2

tbs fresh thyme

½ tsp garlic salt

For Potato salad:

4 lbs red potatoes

4 hard boil large eggs

½ lbs bacon, cook into crisp and crumble

½ bunch green onions, chopped

¾ cup of mayonnaise

¾ cup of sour cream/plain greek yoghurt

3 tbs Dijon mustard

Salt and pepper to taste

For garnish:

Chopped green onion

Crumbled bacon

Preparation:

Bacon and bacon drippings: Line a cookie sheet with a parchment paper. Line bacon and put into a cold oven. Turn oven on to 400F, and set a timer for 20 minutes. Bacon should be ready and crisp when the timer beeps. If not, leave it in the oven a few minutes longer. Remove bacon and shake excess grease and put bacon on a plate lined with a paper towel to absorb excess grease. Once cool, crumble bacon and set aside.

Eggs: Put 4 large eggs into a medium size pan, fill with water. Add salt and a couple tbs of white vinegar. Heat water to roiling boil. Once it boils, turn off heat and cover pan for ten minutes. Drain water and soak with cold water to cool down the eggs. Peel eggs and separate egg yolks and white. Chop egg whites and set it aside.

Potato: wash and cut up into an inch cubes. Rinse and put into a large pan. Fill pan with water, add salt and heat to boil. Once the water boils, cook for 7-10 minutes until potatoes are fork tender. Drain potato and return to pot.

To make the marinade: Combine all marinade ingredients into a medium sized jar. Season with pepper to taste. Shake to combine.

Drizzle marinade into the cooked potato. Gently mix the marinade to cover all potatoes.

Refrigerate for at least half an hour.

To make the dressing: In a small bowl, mash the egg yolk very fine. Add mayonnaise, sour cream/greek yoghurt, Dijon mustard, salt and pepper. Mix well.

To make potato salad: Add chopped egg white, bacon crumble, chopped green onion, and dressing onto the potatoes. Mix well and let it sit in the refrigerator for at least an hour. Best if it sits overnight in the refrigerator.

Garnish with chopped green onions and crumble bacon. Serve.

