

German Potato Salad with Bourbon Bacon

Servings: 10

INGREDIENTS

- 5 lb red potatoes
- 1 lb yellow onions
- 1 c cider vinegar
- 1 c red wine vinegar
- 2 lb Patuxent Farms® bourbon bacon
- 1 bu parsley
- 2 oz green onion
- 2 oz light brown sugar
- 6 ea eggs, hard boiled

PREPARATION

Par boil red potatoes whole. Allow to cool slightly and dice. Cut raw bourbon bacon 1 inch and saute with onions in the bacon fat. Add both vinegars and sugar, salt and cracked black pepper. Fold cooked diced eggs and hot dressing into cut potatoes, garnish with green onions and parsley.

