

Potato and Bacon Salad

Jacob · 30/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

8

Description

This is a creamy potato and bacon salad flavored with Dijon mustard that's also great the next day

Ingredients

- - 2 pounds small potatoes - 5 large eggs - 3 stalks celery
- minced - 1 cup mayonnaise - 2 tablespoons Dijon mustard
- or to taste - salt and pepper to taste - 4 slices bacon - 2 tablespoons chopped fresh parsley

Instructions

1. Place potatoes in a pot with enough water to cover; bring to a boil. Cook until tender
2. about 20 minutes. Drain and cool in ice water. While potatoes are cooking
3. place eggs in a saucepan and cover with water. Bring to a boil
4. remove from heat
5. and let eggs stand in hot water for 15 minutes. Remove eggs from hot water
6. cool under cold running water
7. and peel. Place 3 eggs into a large bowl and mash them in the bowl with a fork. Stir in celery
8. mayonnaise
9. mustard
10. salt
11. and pepper until well combined. Set aside. Cook bacon slices in the microwave until crisp
12. about 4 minutes. Crumble 2 bacon slices into egg-mayonnaise mixture. Peel and chop cooled potatoes; stir into the bowl until salad is evenly combined. Slice remaining 2 eggs and arrange on top of salad. Crumble remaining 2 bacon slices over egg slices
13. then sprinkle with parsley. Tips You can also cook bacon in a large skillet over medium-high heat
14. turning occasionally
15. until evenly browned
16. about 10 minutes. Drain on paper towels.