

English Pub Potato Salad With Cucumber and Bacon

Jacob · 30/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Did not see this recipe anywhere on Allrecipes and as its been a huge favorite here for years I decided to post it Dazzling with a nice steak Serve year round Turkey bacon and fatfree mayo may be substituted though keep in mind that both will sacrifice a bit of taste

Ingredients

- - 8 red potatoes - 6 slices bacon - 1 cup mayonnaise - 1 cucumber
- chopped - ½ cup chopped red onion - 3 hard-cooked eggs
- chopped - 1 cup celery
- chopped - ½ cup chopped fresh parsley - 1 tablespoon paprika - salt and pepper to taste - 1 hard-cooked egg
- sliced - 3 sprigs fresh parsley
- or as desired - 1 pinch paprika
- for garnish

Instructions

1. Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender
2. about 20 minutes. Drain and cool. Chop potatoes and transfer into a large salad bowl. Place the bacon in a large skillet and cook over medium-high heat
3. turning occasionally
4. until evenly browned
5. about 10 minutes. Drain the bacon slices on paper towels. Crumble bacon when cool. Stir mayonnaise
6. crumbled bacon
7. cucumber
8. red onion
9. 3 chopped eggs
10. celery
11. 1/2 cup parsley
12. and 1 tablespoon paprika into the potatoes until thoroughly combined. Season to taste with salt and black pepper. Garnish salad with slices of hard-cooked egg
13. 3 sprigs of fresh parsley
14. and a pinch of paprika.