

Blue Cheese and Bacon Potato Salad

Jacob · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

50 mins

Description

This is a scrumptious combination of a favorite Southern restaurants green bean side dish and potato salad Its fabulous and your family will thank you You can serve it right away but it does well for a few hours in the fridge Eat cold or at room temperature

Ingredients

- - 5 cups iced water
- or as needed - 1 pound small red potatoes - ½ pound fresh green beans
- cut into 1-inch pieces - 4 slices bacon - ¼ cup white wine vinegar - ¼ cup olive oil - 2 tablespoons mayonnaise - 1 tablespoon stone-ground mustard - salt and ground black pepper to taste - 4 ounces crumbled blue cheese - 4 green onions
- thinly sliced

Instructions

1. Fill a large bowl with iced water. Line a baking sheet with a dish towel. 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 18 to 20 minutes. Add green beans to the boiling water; blanch for just 1 minute. Drain potatoes and green beans; transfer to bowl of iced water to stop cooking process
3. about 5 minutes. Remove from iced water with a slotted spoon and place on prepared baking sheet to dry. Cut potatoes into quarters. Place the bacon in a large skillet and cook over medium-high heat
4. turning occasionally
5. until evenly browned
6. about 10 minutes. Drain and cool bacon slices on paper towels; crumble. Whisk vinegar
7. olive oil
8. mayonnaise
9. and mustard together in a large bowl. Season with salt and black pepper. Add potatoes and green beans; stir to coat. Top with bacon
10. blue cheese
11. and green onions; stir once to incorporate.