

Bacon Potato Salad Applewood Smoked Salt by Lynn's Recipes



Lynn demonstrates Raw Spice Market's Bacon Potato Salad with Applewood Smoked Salt. This recipe was included, and is adapted from their July, 2015 subscription. Please check out their website, the link is below, for more information on this great monthly subscription service.

Ingredients:

- 1 pound gold potatoes
- 3 strips bacon
- 7 Tablespoons mayonnaise
- 1-1/2 Tablespoons Dijon mustard
- 1-1/2 Tablespoons cider vinegar
- 2 green onions, chopped
- 1 Tablespoon fresh parsley
- Black Pepper

Fill medium saucepan with water, add potatoes. Bring pot to a simmer and cook until potatoes are tender, about 25 minutes. Remove from heat, drain and set aside.

Fry bacon in medium skillet over medium heat until crisp, about 5 minutes on each side. Remove from heat and drain bacon.

In a small bowl, whisk together mayonnaise, mustard, cider vinegar and Raw Spice Bar's Applewood Smoked Salt. Taste and adjust dressing as desired. Set aside.

Dice potatoes into 1/2" cubes and place in a large bowl. Fold in the dressing, bacon, green onions and parsley. Cover and chill before serving.

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If you would like to check out Raw Spice Bar, you can go to their website www.rawspicebar.com and read all about their products and find very delicious recipes.

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