

*Food, friends and family are the base of any great gathering! With the 4<sup>th</sup> July in just a few days, the menu planning is underway. I have so many to share but let's get the must haves for the festivities either large or small this dish is perfect for any meal! We are back with the almighty potato. Yes! I've given you a few recipes from this versatile root vegetable – that's right it's a vegetable. The potato makes a great side dish or even eat it as a main. I love potato salads either hot, cold or creamy, it is delicious! I'm going to share with you my family recipe I make or take to any gathering which is a cold and creamy version and my newer fav., a warm potato salad that I can literally eat as a meal! Let's get cooking...*



*Serves: 6 -8 Cook time: 30 minutes*

### **Ingredients**

- 1½ Pounds potatoes - cut into small cubes – Yukon, Red, Russet, Idaho any potato works
- ½ red bell pepper – small dice
- ½ green bell pepper – small dice
- ½ cup mayonnaise
- ¼ cup sour cream

- 1 small red apple – green works too
- 5 hard-boiled eggs – peeled – medium chop
- ½ yellow onion – small dice – red works too
- salt and pepper to taste
- sprinkle smoked paprika for garnish – optional

**Warm potato salad ingredients**

- 1 ½ lbs of potatoes – yukon or red potatoes work best
- 1 pack of bacon – crisp and crumble
- 5 hard-boiled eggs – peeled – medium chop
- ½ cup of chives or scallion – red onions work too
- ½ cup of sour cream or crème fraîche
- Sprinkle smoked paprika for garnish

*In a large pot fill with water and add salt. Rinse your already cubed potatoes and add into salted water. Turn to high heat and once the water begins to boil, grab a slotted spoon, fish one out and stick a fork to it. We are checking for doneness. It still will be hard, but this will give you an idea of where it is. It will only take 8-10 more minutes at best. You DO NOT want to overcook the potato where it is falling apart. Once done at fork tender drain the potatoes and set aside. In another pot get your eggs in and cover with water, turn to medium high heat and boil for 8- 10 minutes, let cool slightly peel, dice and set aside. Meanwhile, get your prep on bell peppers, onions and apple. Add them to a large bowl with the mayonnaise and sour cream. Add in eggs when ready, season with salt and black pepper and stir. Once potatoes have cooled add into bowl and stir together. Taste for seasoning and adjust if needed. Cover and refrigerate for at least 3 hours before serving. Flavors will really come together once chilled. Sprinkle with smoked paprika for garnish!*

*Now for my warm potato salad cut your potatoes in quarters, this is a chunkier salad. Same method, potatoes will cook for 10 – 12 minutes once you do the first check at roiling boil. In a large pan crisp your bacon and set aside, reserve some of the bacon fat. Chop your chives or scallion and add into a large bowl. Use same method with eggs once done add to the large bowl. Get your bacon and crumble into bowl – reserve some for garnish. Once your potatoes are done drain and add into bowl and spoon in a tablespoon of reserved bacon fat over potatoes then add sour cream, salt and pepper and stir together while potatoes are still warm. Garnish with extra bacon and sprinkle smoked paprika. This salad is warm and delicious, perfect as a side or a main! I love topping my warm salad over fresh spinach! With so many variations of the potato salad be inspired to create one of your own, remember to use what you have also. Use beets, peas, carrots, broccoli florets or asparagus tips anything goes in your salads! Serve a hot or cold version and enjoy!*