

# Our Favorite Potato Salad

Kurt

## Ingredients

- 6-8 medium unpeeled Russet potatoes (+ or - depending on size)
- 1 lb your favorite bacon
- 6 boiled eggs diced or cubed

## Sauce

- 2½ cups real mayonnaise (Best Foods)
- 1 tbsp dill pickle juice
- 1 tbsp yellow mustard (French's)
- 2 tsp white vinegar 1 tsp dried dill weed
- 2 tsp sugar
- 1 tsp salt
- 1 tsp black pepper
- 1 clove garlic minced/pressed
- 1 medium coarsely chopped onion

## Instructions

1. Scrub and halve potatoes. Fill a large pot with enough water to completely cover the potatoes, boil until they are firm, but fork tender.
2. Start frying bacon so it is very crispy, but not burnt. You will want to crumble it easily.
3. While potatoes are boiling and bacon is frying, make the sauce. In a blender puree all sauce ingredients. Put sauce in the refrigerator.
4. When potatoes are done, remove peels then cube. Add diced eggs. Crumble bacon on top of potatoes. Pour on sauce and stir to coat potatoes. Put it in the fridge. The longer it sits the better the flavor.