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WARM FALL POTATO SALAD WITH BACON

5-6 medium potatoes, peeled and cut into 1½ inch chunks or wedges

6 slices bacon

1 small onion, diced

¼ cup white vinegar

1 ½ Tbsp. white sugar

2 Tbsp. water

1 tsp. salt

1 Tbsp. **Harvest Roasting Seasoning Blend**

1 tsp. black pepper

Parsley, chopped

Place potatoes in a large pot and add water to cover by at least 1-2"; bring to a boil. Cook until potatoes are easily pierced with a fork, about 10 minutes. Drain and set aside to cool. While the potatoes are cooking, place bacon in a large, deep skillet over medium-high heat. Fry until browned and crisp. Transfer bacon to a paper towel-lined plate and dice when cool enough to handle. Leave bacon grease in the skillet. Cook onion in the bacon grease over medium heat until browned, 6 to 8 minutes. Add vinegar, sugar, water and seasonings to the pan and bring to a boil. Once boiling, add potatoes and ½ of the bacon. Cook until heated through, 3-4 minutes. Transfer warm potato salad to a serving dish and sprinkle remaining bacon over top. Garnish with chopped parsley.



•Harvest Roasting Seasoning Blend