



## WARM POTATO SALAD WITH BACON

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

6 slices bacon

1 small onion, diced

¼ cup white vinegar

2 Tbsp. water

1 ½ Tbsp. white sugar

1 tsp. salt

2 tsp. **Chef's Blend - All Purpose  
Seasoning**

Place potatoes in a large pot and add water to cover by at least 1 to 2 inches; 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, salt, and pepper to the pan and bring to a boil. Once boiling, add potatoes, and ½ of the bacon. Cook until heated through, 3 to 4 minutes. Transfer warm potato salad to a serving dish and sprinkle remaining bacon over top.

