

WARM POTATO SALAD

Ingredients	Amounts
Bacon lardons	4 oz.
Extra-virgin olive oil	1 oz.
Onions, sliced	½ cup
Whole grain mustard	2 Tbsp.
Chicken stock, reduced by half	1 cup
Red wine vinegar	3 Tbsp.
Salt and Pepper	to taste
Sugar	to taste
Red New potatoes, cooked, halved	2 lb.
Dill pickles, diced 1/4 inch	2/3 cup
Dill	4 Tbsp.
Parsley	4 Tbsp.
Pickled onions, halved	1/3 cup
Yukon Gold potatoes, Cooked, peeled	1/3 cup

Method

1. In a medium sauté pan, cook the bacon lardons until golden and just becoming crisp. Pour the bacon fat off and add olive oil to the pan and add the onions and allow them to cook until slightly softened.
2. In the same pan, build a simple warm dressing by adding the stock, mustard, vinegar, and season with salt and pepper.
3. Add the potatoes and toss them in the warm dressing. Next add the pickles, pickled onions, and herbs. Season this with salt and pepper as well and bind any excess dressing with mashed Yukon gold potatoes.

Note: This salad can be quickly made in small batches with precooked bacon and onions, but it should be served while still warm.