



Ultimate Potato Salad

Makes: 4-6 servings

Prep Time: 20 minutes Cook Time: 20 minutes

Total Time: 40 minutes plus cooling time 2 hours

Ingredients

- 2 pounds New/Baby potatoes, or Fingerling potatoes, cut into two inch pieces
- Salt
- 2 tbsp apple cider vinegar
- 1/3 cup mayonnaise, regular or light
- 1/3 cup sour cream, regular or light
- 1 tsp Dijon mustard
- Freshly ground black pepper
- 1/2 pound bacon, about 6 to 8 strips, cooked until chewy-crisp and chopped
- 1/2 cup chopped green onions
- 2 stalks celery, finely chopped
- 4-ounce jar pimentos, drained and chopped
- 2 tbsp chopped fresh parsley
- Paprika, for serving

Instructions

Place the potatoes in a large pot and pour over enough cold water to cover by about two inches. Set the pan over high heat and bring to a boil. Add 1 teaspoon of salt and reduce the heat to medium-high. Gently boil until the potatoes are just fork-tender, checking for doneness after five minutes of cooking.

Drain and transfer the potatoes to a large bowl. Add apple cider vinegar and toss to coat. Transfer the potatoes to a large baking sheet and spread out in a single layer. Let cool for 30 minutes.

Meanwhile, in a large bowl, whisk together the mayonnaise, sour cream, Dijon mustard, $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon black pepper.

When the potatoes have cooled completely, add them to the mayonnaise mixture and stir gently to coat. Fold in the bacon, green onions, celery, pimentos and parsley. Season to taste with additional salt and black pepper.

Cover with plastic wrap and refrigerate for a minimum of one hour, and up to 24 hours, before serving. Finish with a sprinkle of paprika, if you like.

Recipe by Arizona Republic