

Smoky Potato Salad

BY MARIAN WILSON

Ingredients

- 7 Russet potatoes, peeled & cut into 1-inch chunks
- 1 cup mayonnaise (more to taste)
- 1 tablespoon mustard
- 5 slices cooked bacon, crumbled
- Salt & pepper to taste
- 1/2-1 teaspoon smoked paprika
- 2 tablespoons pickle juice
- 4 green onions, thinly sliced





Instructions

1. Add potatoes to a large pot, cover with cold water. Bring to a boil and cook 10-12 minutes or until for tender. Drain.
2. Spread potatoes out on a sheet pan or large bowl and let them cool 5-10 minutes. While warm, sprinkle lightly with salt.
3. In a large bowl, whisk together mayonnaise, mustard, pickle juice, pepper, smoked paprika, and celery seed.
4. Add the warm potatoes to the dressing and gently fold to coat. Top with bacon, green onion, and a dusting of chipotle powder.
5. Refrigerate at least one hour.