

Four seasons Cafe presents.
Puny's Potato Salad



- 7 medium russet potatoes
- 1 T. plus 1 1/4 tsp salt
- 2 T. bacon drippings
- 4 medium hard-cooked eggs, mashed
- 2 T. red onions, chopped
- 1/2 c. thinly-sliced celery
- 1 3/4 c. Hellmann's mayonnaise
- 2 tsp. yellow mustard
- 2 T. sour cream
- 2 1/2 tsp. apple cider vinegar
- 1/2 tsp. black pepper
- 6 slices cooked bacon, crumbled
- Parsley flakes and paprika for garnish

Peel and cube the potatoes. Place the potatoes in a large saucepan, and add water to cover along with 1 T. salt. Bring to a boil over high heat, reduce the heat, cover, and simmer until the potatoes are just tender. Drain the potatoes in a colander. Add the bacon drippings and shake the colander to coat. Cover loosely and let the potatoes cool completely.

In a large bowl, combine the potatoes, mashed eggs, red onions, and celery. In a separate bowl, combine the mayonnaise, mustard, sour cream, and vinegar and stir it into the potatoes. Add 1 1/4 tsp. salt and 1/2 tsp. pepper. Just before serving, adjust the seasonings with salt and pepper. Garnish the salad with the crumbled bacon, parsley flakes, and paprika.

For all of the fantastic recipes from Miss Karon's Mitford characters, I highly recommend the book Jan Karon's Mitford Cookbook & Kitchen Reader.

