

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.

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

