



Potato Salad with Sherry Vinegar, Chives & Bacon

Serves 4-6

2 pounds baby red potatoes, scrubbed and sliced into 1/2-inch thick rounds
2 slices thick-cut bacon, minced
1 tablespoon whole grain mustard
1 tablespoon sherry vinegar
2 tablespoons extra-virgin olive oil
1/4 cup snipped chives

Bring a pot of water to a boil. Salt the water generously, add the potato rounds and cook until the potatoes are just tender.

Meanwhile, add the minced bacon to a dry skillet over medium heat; cook until the bacon is browned. Transfer the bacon to a paper towel to drain. In a large bowl, whisk together the mustard, vinegar, oil and bacon.

Drain the potatoes and add to the vinaigrette, along with almost all of the snipped chives. Toss until the potatoes are well coated and have soaked up all the vinaigrette. Transfer to a platter and scatter the remaining snipped chives on top. Serve warm, at room temperature or cold (allow the salad to cool to room temperature before refrigerating it).