

Barbecue, Bacon, and Blue Cheese Potato Salad



Yield: Serves 4 to 6

Prep Time: 20 minutes

Cook Time: 40 minutes

Ingredients:

7 large red potatoes, washed
5 slices cooked bacon, diced
1 cup mayonnaise
2 tablespoons barbecue sauce
2 tablespoons yellow mustard
2 celery ribs, diced
1/2 cup red onion, diced
1/4 cup parsley, chopped
1 tablespoon tarragon, chopped
1/4 cup blue cheese crumbles, garnish
salt and pepper to taste

Directions:

Fill a large stock with water. Add the red potatoes and bring to a boil. Boil the potatoes for about 35 minutes or until fork tender. Drain the potatoes and set them aside in a bowl to slightly cool before slicing into quarters.

Meanwhile, in a large bowl, combine mayonnaise, barbecue sauce, yellow mustard, salt and pepper. Add the sliced, cooled potato quarters, celery, red onion, parsley, tarragon, and bacon. Gently fold combine everything. Sprinkle blue cheese on

top and serve immediately.