

KK's Best Ever Potato Salad Recipe

- 1 1/2lb red potatoes cubed
- 1lb quality bacon
- 1 cup mayo
- 1 table spoon Dijon or brown mustard
- 2 tea spoons sugar
- 1 tea spoon salt
- 4 hard-boiled eggs, peeled and chopped
- 1 stalk celery, chopped
- 1 small yellow onion, diced
- ½ medium green bell pepper, diced
- Chives and ground Paprika (garnish)



I typically cut my potatoes AFTER I boil them. If I can stick a fork in with ease, they're done. I let them cool down, and cut them, then put them all in the serving bowl I intend to use and place the entire batch in the fridge to cool them down. I do this so they firm up and won't turn to mashed potatoes when I add and mix in the other ingredients. I prefer a 'chunky' tater salad and not mush. I like the red potatoes since they tend to hold shape and the skins offer color contrast for a more appealing dish presentation. I can't discern a different taste after you mix in all other ingredients, although I have friends who argue otherwise and prefer little yellows, etc. To each their own.

I find it easier to cut my bacon raw. Most of this store bought stuff is in strips so I cut them in roughly 1" segments, or squares, and cook them up like that. It saves me time and I get more consistent cooking results too in most cases. Depending on your bacon fat amount, you really want to end up with roughly 2 to 3 tablespoons of bacon drippings. This is key! The drippings we'll add right in and they flavor the entire salad, which is the big reason for the success we've had with this evolution of the recipe.

After your bacon and the drippings cool, you add them in at the same time to your cold bowl of potato chunks. Most of the time, we simply added all the mayo, mustard, sugar, salt, etc. into the frying pan with the bacon stirring it together, then mixed in with the veggies into the big bowl. I also sprinkle the paprika and fresh cut chives over the top for flavor and appearance! You can see my daughter cheating in the picture above using scissors to cut the fresh picked chives into the potato salad.

*Alternates/additions – for extra color choose a different color bell pepper. For extra zing a mild jalapeno is often a nice addition (seeds and all). Some people even finely chop a really great dill pickle, but I rarely do. The celery and onion should take care of the 'crunch' in most cases. Folks occasionally go with a different onion for color and taste as well. I often use a red onion when my mother-in-law is coming, for no other reason than she hates them.

My daughter and I picked this recipe up a number of years ago and placed little tweaks on it, but I'm sure it has been around for ages. It seems to really go well with most of the BBQ meats and smoked foods we cook, so enjoy it and share it with others! I only labeled it "KK's" as she loves to take ownership of her culinary works and we enjoy these experiences and explorations together!