



PETE'S POTATO SALAD

Pete's Potato Salad is the ultimate sidekick for summer cookouts. Creamy, tangy, and loaded with crispy bacon, this crowd-pleasing recipe strikes the perfect balance of comfort and crunch. Whether you're grilling with friends or packing up a picnic, it's a dish that disappears fast and leaves everyone asking for the recipe. Generous on flavor and heavy on bacon—just the way Pete likes it.



PREP TIME
40 MIN



COOK TIME
30 MIN



SERVES
10 PEOPLE

INGREDIENTS

Red Bliss Potatoes	5 lb
Bacon	1 lb
Cider Vinegar	3/4 cup
Sliced Red Onion	1/2 cup
Scallion Sliced	garnish
Mayo	2 cup
Mustard	1/2 cup
Italian Parsley	1 bunch
Salt	to taste
Black Pepper	to taste

INSTRUCTIONS

1. Cut potatoes to 1" cubes.
2. Boil potatoes in well salted water until you can just push a skewer or knife through them. Do not overcook potatoes.
3. Drain potatoes and spread on sheet pan. Pour the cider vinegar over potatoes and allow them to cool. Allowing the potatoes to absorb the vinegar.
4. Slice bacon into 1/4" - 1/2" pieces and sauté on medium heat.
5. When bacon begins to crisp remove from heat, then drain and reserve bacon fat for later use.
6. When all ingredients are cool add remaining ingredients and mix (including the bacon fat, that is the good stuff). Mix gently so you don't make mashed potatoes.
7. Adjust the amount of mayo, mustard and seasonings to taste.
8. Garnish with sliced scallions and enjoy!

Notes:

If you plan on enjoying your potato salad the next day there should be enough mayo so that it has a slightly loose consistency because the potatoes will absorb the moisture over night.