

Loaded Potato Salad



Ingredients

- 5lb Baby Red Potatoes
- 1 ½ cup shredded cheddar
- ½ stick butter
- 1 cup sour cream (more if you like)
- 8 pieces of cooked bacon
- Chives or Scallions
- Salt and Pepper

Utensils

- Pot
- Tongs
- Bowl
- Large Spoon
- Knife
- Measuring cup
- Pot holders
- Strainer



Recipe Instructions

Step 1: Cut and Clean

Cut potatoes into even size pieces, rinse and place in large pot.

Step 2: Fill and Boil

Fill pot ¾ with water, put on stove and bring to a boil.

Step 3: Drain and Melt

After 30 minutes, when potatoes are cooked and tender, not over cooked, drain into strainer pouring hot water away from you and using pot holders. Rinse potatoes with cold water for 2 minutes and drain, put back into pot and smash (not mash) with butter.

Step 4: Add Sour Cream

Mix in sour cream until coated and a pinch of salt and pepper to taste.

Step 5: Add the rest

Add bacon, cheddar and chives, mix until everything is together.

Step 6: Enjoy

Can be served warm or cold, ENJOY!!! Make sure not to leave out and should be kept in fridge or on ice if served cold



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips: Always pour hot water away from face.

Always use a pot holder!

TBL – tablespoon

TSP- teaspoon