

Loaded Baked Potato Salad

Ingredients:

4 large russet potatoes
1/2 cup mayonnaise
1/2 cup sour cream
1/2 cup shredded extra sharp cheddar
4 tbsp stone ground or yellow mustard (to taste)
1/4 cup chopped chives, divided
8 strips thick cut bacon, cooked crisp and chopped
Salt and fresh cracked black pepper

Instructions:

In a medium bowl whisk together the mayonnaise, sour cream, and mustard until well mixed. Add 3/4 of the chopped chives along with some salt and pepper. Whisk to mix. Fold in the cheese and bacon (reserve some bacon for a garnish). Cover and chill for thirty minutes.

Peel and cube the potatoes into 1/2" pieces. Cook the potatoes in salted water until fork tender. Drain and cool slightly. Fold the cooked potatoes into the chilled dressing. Garnish with the remaining chives.