

Kimchi Potato Salad

Ingredients

- 2 lb Red Potatoes (cut into 1-inch chunks)
- 1 T Kosher Salt
- 1/2 c Japanese Mayonnaise
- 2 T Miso Paste
- 2 T Kimchi Juice
- 1 T Honey
- 1 T Rice Vinegar
- 1 T Lemon Juice
- 1 clv Garlic (minced)
- 1 Ginger (1-inch, grated)
- 4 Green Onions
- 1/2 c Kimchi (chopped)
- 2 T Cilantro (chopped)
- 4 Bacon Slices

Instructions

- 1.Put the potatoes and salt in a pot and cover with cold water. Bring to a boil, then allow to boil gently for 10 to 12 minutes or until fork tender. In a pan cook bacon until crisp, drain on paper towels, then chop into bite-sized pieces.
- 2.Combine the mayonnaise, miso, kimchi juice, honey, rice vinegar, lemon juice, garlic and ginger in a large bowl and whisk until smooth.
- 3.Drain the potatoes, then add to the bowl with the dressing. Add the sausage, green onions and kimchi and toss until fully coated. Add the cilantro and toss gently. Refrigerate for at least 3 hours or overnight. This is best on the second day.