

Bacon Potato Salad

Ingredients

- 2 lb Russet Potatoes (peeled and halved)
- 3 Celery Stalks (finely chopped)
- 1/2 c Mayonnaise
- 1/2 c Pickle Brine (Vlasic brand)
- 3 Bacon Slices (chopped)
- 1 Shallot (finely chopped)
- 1 T Salt
- 0 ds Ground Black Pepper
- 2 Green Onions (sliced)

Instructions

- 1.Fill a medium pot with water and add potatoes, mix in 1 tablespoon of salt and turn the heat to high until boiling. Once boiling turn heat down and simmer until potatoes are tender.
- 2.Meanwhile, place bacon into a pan and cook until crisp. Place bacon on paper towels to drain and set aside.
- 3.Once potatoes are cooked drain, dice into cubes, and place in a large bowl. Add celery, bacon, green onions, and shallots then mix well. Add mayonnaise and pickle brine mix well then add a dash of salt and pepper to taste. Try not to break up potatoes too much.
- 4.Refrigerate for 2 hours prior to serving.