

## KIPFLER POTATO SALAD



**Serves 6 as side dish**

750g kipfler potatoes

150g bacon, chopped

½ cup (125g) S&W Whole Egg Mayonnaise

1 tbs white wine vinegar

3 tsp Temeraire Dijon mustard

Salt & ground black pepper

½ cup shallots, sliced

¼ cup mint leaves

3 boiled eggs, cut in quarters

Boil scrubbed potatoes for 10-12 minutes or until tender. Cool, then cut into quarters. Cook bacon in a frypan, stirring frequently, until crisp. Drain on kitchen paper.

**Dijon Dressing.** In a bowl, slowly beat S&W Mayonnaise and vinegar together with a spoon. Then stir in mustard, salt and pepper.

**Salad.** Combine potatoes, bacon, shallots, torn mint leaves and eggs in a bowl. Add dressing & gently toss to coat. Garnish with mint leaves.

