

Hot Bacon Potato Salad

(serves 8)

Ingredients:

- 1 Medium Red Onion - sliced
- ¼ Cup Cider Vinegar
- ¼ tsp. salt
- Dash Cayenne Pepper
- 1 lb. small new potatoes – quartered
- 4 Poblano Peppers - roasted
- 8 strips smoked bacon
- 6 green onions – diced
- 2 cloves garlic – minced'
- 1 tsp. each: chopped fresh oregano and thyme

Preparation

- Slice red onion, separate into rings & place in bowl. Mix salt, pepper & vinegar: pour over onion rings. Let stand for 1 hour or longer.
- Quarter potatoes & boil until tender (about 15 min.), drain & set aside.
- Cut peppers into strips & set aside.
- Cook bacon in large skillet until crisp, crumble & set aside.
- Scrape frying pan with spatula to clean, pour off impurities & all but 1-2 Tbsp. bacon grease: Cook green onions & garlic in bacon grease, adding potatoes & herbs till warm and add balance of ingredients, mix & serve.

Equipment

- Large Cast Iron Skillet
- Oven Mitt
- Serving/Mixing Bowl
- Paring Knife
- Measuring Cup
- Measuring Spoons
- Cutting Board
- 2-3 Small Bowls to stage ingredients
- Cooking Fork
- Spatula (to scrap frying pan after cooking bacon)
- Large Serving/Mixing Spoon