



Singin' Spud Salad

Ingredients

2 to 2 1/2-pounds small red skin potatoes, quartered
3/4 cup mayonnaise
1/4 cup Bluesman BBQ sauce
1/2 medium red onion, chopped
3 to 4 ribs celery from the heart of the stalk, chopped
1 cup flat leaf parsley leaves coarsely chopped
1/4 cup bacon bits
Salt and pepper to taste

Directions

Cover potatoes with cold water, bring to a boil and salt the water. Boil potatoes until just tender, 12 to 15 minutes. Drain.

Meanwhile, combine the mayonnaise and bbq sauce in a bowl. To the bowl add onions, celery, parsley, bacon bits and hot potatoes. Using a wooden spoon break up the potatoes into large chunks. Toss the potato salad, adjust salt and pepper then serve.

