

Babi's Potato Salad

5 lbs. White potatoes, boiled,
peeled and cubed
½ lb. fresh bacon, cooked & drained
Save the bacon fat
One sweet onion, chopped fine,
If the onion is strong, cook
in some bacon fat until soft.
2 hard boiled eggs, peeled & chopped
4 to 6 kosher pickles, chopped
1 cup chopped celery

Add onion, eggs, celery & pickles to
potatoes, mix together
In a separate bowl, add ¼ cup bacon fat,
2 tbs. cider vinegar, pinch of sugar, salt & pepper,
Blend together and pour over potatoes, mix well.
Sprinkle top with sweet paprika.
Chop bacon and spread over potatoes.

Babi used to add a raw egg to the dressing,
when stirred it would look like mayonnaise
But I eliminated that.
I also eliminated the bacon fat and
used light Canola oil.
When the bacon is stirred in with the
potatoes, it loses its crispiness
Mom Cecile