

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Sweeten Memorial Day with Maple Bacon Potato Salad

"This salad is sweet & savory!"



Tired of plain ol' potato salad? This Memorial Day, treat your guests to Hidemi Walsh's Maple Bacon Potato Salad. The subtle maple flavor adds a sweet, rich accent to the tasty taters and salty bacon. It's a delicious spin on traditional potato salad that'll have guests going back for seconds.

See step-by-step photos of Hidemi's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/potatosalad

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet



Hidemi Walsh
Plainfield, IN
(pop. 27,631)

Maple Bacon Potato Salad



What You Need

- 2 russet potatoes
- 1 zucchini (about 6 oz)
- 5 slices bacon
- 1/2 tbsp lemon juice
- 4 tbsp mayonnaise
- 1 tsp dijon mustard
- 1 tbsp maple syrup
- 1 tsp caper, minced

Directions

- Peel and dice potatoes. Cut zucchini into half lengthwise and slice each halved zucchini thinly crosswise.
- Boil water in a

saucepan and add a pinch of salt.

- Put potatoes in the saucepan and cook until tender.
- When the potatoes are cooked, transfer to colander to drain and pour lemon juice over the potatoes. Let stand.
- While potatoes are cooking, in another saucepan, boil water, add a pinch of salt, put zucchini in the saucepan.
- When it boils again,

remove from the heat, transfer to the colander to drain.

- Rinse zucchini in cold running water and drain well.
- Cook bacon in a skillet (without oil) until crisp. Then chop.
- In a bowl, combine mayonnaise, Dijon mustard, maple syrup and minced caper. Mix well. Add potatoes, zucchini and bacon. Toss to coat.

Submitted by: Hidemi Walsh, Plainfield, IN (pop. 27,631)

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