

# Bacon & Potato Salad

Serves

Prep Time  
10 - 15 mins

Cooking Time  
25 - 30 mins



## Ingredients

- 150g (5 oz) smoked Specially Selected Bacon lardons
- 6 spring onions, trimmed and chopped
- 4 tbsp freshly chopped chives
- 4 tbsp mayonnaise
- 1 tbsp white wine vinegar

## Cooking Method

- Halve or quarter the potatoes, depending on size, and place in a saucepan. Cover with water and add a generous pinch of salt. Bring to the boil and cook for 12-15 minutes until tender. Drain well and leave to cool.
- Put the cold potatoes in a bowl and mix in the spring onions and chives. Blend the mayonnaise and vinegar and toss into the potatoes. Cover and chill until required.
- Just before serving, heat a frying pan until hot and stir fry the bacon lardons for 4-5 minutes until cooked through and crispy. Drain well. Toss half into the potato salad and transfer to a serving bowl.
- Sprinkle over the remaining lardons and serve immediately. Delicious with barbecued pork chops and sausages.



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