

Classic Potato Salad



Ingredients

- 1kg salad potatoes cut into 2cm pieces
- 6 rashers bacon
- 3/4 cup sour cream
- 1/4 cup mayonnaise
- 2 teaspoons mustard
- 1/2 cup thinly sliced spring onions
- 1/2 cup chopped celery
- 1/4 cup chopped parsley
- 2 dill pickles, chopped into cubes (about 3/4 cup)
- Coarse salt
- Freshly ground pepper

Method

1. Cook the potatoes: In a large pot, cover potatoes with cold, salted water (1 teaspoon salt). Bring to a boil, reduce heat to a simmer. Simmer until the potatoes are tender when pierced with a fork, about 20 minutes. Drain, and rinse with cold water to stop the cooking. (If you want, add some pickle juice to the drained, still slightly warm potatoes. The potatoes will absorb some of the juices, making them even tastier!)
2. Meanwhile, cook the bacon: Heat a frying pan on medium low. Lay out the strips of bacon in a single layer. Gently cook, turning over occasionally with tongs, until lightly browned, and much of the fat rendered out. Place on a plate lined with paper towels to soak up the excess fat. Do not pour any fat from the pan down the drain, it will clog it. Instead, pour it into a jar, or sop up with paper towels and discard. Once cool, chop the bacon finely.
3. Assemble the potato salad: In a large bowl, whisk together the sour cream, mayonnaise, and mustard. Add a little salt and pepper. Add the potatoes and use a rubber spatula to gently combine with the sour cream mixture. Add the spring onions, celery, parsley, pickles, and bacon, again gently combining. (Include a couple tablespoons of the pickle juice for good measure.) Season to taste with salt and pepper.