

Betty's Loaded Baked Potato Salad Recipe



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In this video, Betty demonstrates how to make a great Loaded Baked Potato Salad. On our recent trip to Boone Tavern Restaurant for lunch, I ordered Loaded Baked Potato Salad. It was delicious, and that is the dish I decided to emulate for you. At Boone Tavern my Loaded Baked Potato was served cold, but I decided to make a warm version and add a couple of additional touches.

Ingredients:

- about 2 pounds small red potatoes (new potatoes)
- 1 teaspoon salt for cooking potatoes
- ¼ cup sour cream
- 1 cup mayonnaise
- ½ cup sharp Cheddar cheese, cut into small cubes
- ½ cup sliced green onion tops
- ground sea salt, to taste
- freshly ground black pepper, to taste
- sprinkling of paprika (optional)
- freshly snipped parsley (optional)
- 4 slices of crisp cooked bacon, crumbled (optional)

Place 2 pounds on small red potatoes in enough water to cover in a medium to large pot and add 1 teaspoon salt. Bring to a boil over medium heat. Reduce heat to low, and boil potatoes about 20 minutes, until they are soft, but not mushy. (You can test with a fork for tenderness.) When done, drain the potatoes through a colander and discard the water. Let potatoes cool just a few minutes. As soon as you are able to handle the potatoes without them being too hot to hold, assemble your Loaded Baked Potato Salad. In a large mixing bowl, slice hot, cooked potatoes into large chunks, about 6 per potato. Add ¼ cup sour cream, 1 cup mayonnaise, ½ cup sharp Cheddar cheese cubes, ½ cup sliced green onion tops, and ground sea salt and ground fresh pepper to taste. With a large spoon, gently blend the potato salad mixture. Some of the potatoes will combine with the sauce, but you should still have large chunks of potatoes when you finish blending. This is the basic recipe. Immediately place your potato salad in a nice serving bowl, and add a sprinkling of paprika, some freshly snipped parsley, and 4 slices of crisp, crumbled bacon to the top, if desired. Serve immediately while warm. (You can chill this and serve it cold; it was served cold with my meal at Boone Tavern.) This is a delightful side dish that you will enjoy with steaks, chicken, hamburgers, etc. I hope you like it!!! --Betty ☐