



Patriotic Potato Salad with Crumbled Blue Cheese, Grape Tomatoes and Crispy Bacon*

prep time:
15 minutes

cook time:
15 minutes

makes 6 servings

*chill time extra

grocery list

baby red potatoes and fresh grape tomatoes
white wine vinegar

Maille Whole Grain Mustard

4 oz. Saga blue cheese
ShopRite mayonnaise

shallots, fresh celery, fresh flat-leaf parsley
fresh chives and bacon

La Baleine Sea Salt

Morton & Bassett White Peppercorns

Vanity Fair Napkins

*Exclusive Chef Faith Alahverdian recipe.

patriotic potato salad with crumbled blue cheese, grape tomatoes and crispy bacon

2 lb. small baby red potatoes, scrubbed and halved

2 tbsp. white wine vinegar

½ tsp. **Maille Whole Grain Mustard**

1 cup ShopRite mayonnaise

2 shallots, minced

Morton & Bassett White Peppercorns

3 ribs celery, small dice

1 cup grape tomatoes

4 oz. Saga blue, rind removed

2 tbsp. chopped fresh flat-leaf parsley

1 tbsp. chopped fresh chives

6 strips bacon, cooked until crisp

La Baleine Sea Salt, if desired

1. Place potatoes in a pot of unsalted water to cover and bring to boiling. Boil until fork tender, but still firm, about 10 to 15 minutes. Drain in a colander and set over empty pot. Drizzle with vinegar while still hot.
2. In a large mixing bowl, combine mustard, mayonnaise, shallots, celery and freshly ground pepper. Add in potatoes and crumbled blue cheese. Toss gently. Fold in tomatoes, parsley, chives and bacon. Season with salt, if desired. Keep chilled until serving. Serve on your favorite picnic plates with **Vanity Fair Napkins**.

Per Serving: 492 calories, 22g carbohydrate, 10g protein, 40g fat, 10g saturated fat, 2g fiber, 42mg cholesterol, 642mg sodium

cook's journal

kitchen tools

chef's knife

cutting board

dry measuring cups

measuring spoons

large pot

colander

mixing bowl

plastic spatula

Vanity Fair napkins

recipe note

Transport this salad to your picnic in an insulated cooler.

a good idea

Discard any potato salad left over from your picnic. If you know in advance you will want leftovers, reserve that portion in advance and chill.

