**Hot Potato Salad**

**First:**

Bacon 4 strips

1.5 lbs baby potatoes (1 pkg)

Bake Bacon on cookie sheet in oven at 375 degrees for 7 minutes, then flip and bake another 7. Set aside, Using the same pan, cut baby potatoes in half and place cut side down on the cookie sheet in the bacon grease…..bake 15 minutes…..flip…..bake another 15 minutes….

In the meantime….

**Next the Dressing:**

Mix together:

3 Tablespoons red wine vinegar

1 teaspoon Dijon mustard

2 teaspoons honey

2 cloves minced garlic

½ teaspoon salt

¼ teaspoon pepper

Add ¼ to ½ cup olive oil while stirring

**Lastly:**

Coarsely chop bacon, toss with potatoes adding ¼ cup fresh ripped parsley leaves, drizzle 1/3 the dressing overtop, taste and decide if you need more dressing or not.

Can serve with shredded marble or cheddar cheese if desired.

Makes enough for 6 people.