

Baked Potato Salad

Ingredients:

8 c. red potatoes, cut into bite-sized pieces
1 T. salt
1 (2.5 oz.) real bacon pieces
1 (6 oz.) can large black olives, sliced
2 c. shredded cheddar cheese
1/2 c. green onions, chopped
1 c. sour cream

Directions:

Wash red potatoes and cut into bite-sized pieces. It is not necessary to peel them. Place them in a large pot and cover them with water. Add salt. Bring to a boil. Cook about 5 minutes or until potatoes are done but not too soft. Drain and rinse with cold water. Place the cooled potatoes in a large mixing bowl. Add bacon pieces, olives, cheese, and green onions. Gently stir in sour cream. Add additional salt to taste.

Chill at least 2 hours before serving.