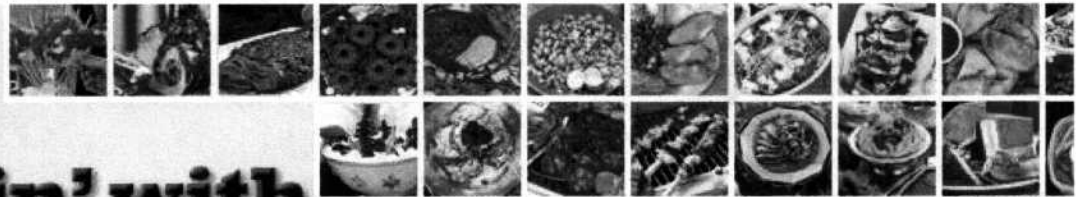


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Sandra Lee's Bacon and Scallion Potato Salad with Balsamic Dressing

From chef and author Sandra Lee
May 25, 2007

Sandra Lee is best known for her semi-homemade cooking -- recipes that, in her words, "combine 70 percent store-bought/ready-made products accompanied by 30 percent fresh and creative touches allow anyone to take 100 percent of the credit for an incredible result."

Try her quick and easy recipe for a terrific potato salad for your Memorial Day weekend festivities.

Ingredients

- One 16-ounce package precooked rosemary and garlic potatoes
- 1/3 cup mayonnaise
- 1/4 cup real bacon pieces (plus more for garnish, optional)
- 2 scallions, finely chopped (plus more for garnish, optional)
- 1 teaspoon dried tarragon, crushed
- 1 teaspoon bottled crushed garlic
- 1 teaspoon Dijon mustard
- 1 teaspoon balsamic vinegar

Directions

Place potatoes in a microwave-safe bowl. Cover with plastic wrap; microwave on high setting (100 percent power) for 5 to 7 minutes.

In a medium bowl, combine mayonnaise, 1/4 cup bacon pieces, the 2 finely chopped scallions, the tarragon, garlic, mustard, and vinegar. Add cooked potatoes and toss to combine.

Garnish with bacon pieces and chopped scallion (optional). Serve warm or chilled.

Makes 4 servings

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