

Potato Salad with Bacon and Gorgonzola

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Ingredients:

- 5lbs Yukon gold potatoes, peeled and cut into 1/4" cubes
 - 2 1/2 cups mayonnaise
 - 3/4 lb thick-cut bacon, chopped
 - 2 cups crumbled gorgonzola
 - 1 cup chopped green onions
 - 1/2 cup chopped fresh parsley
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1. Cook potatoes in large pot of boiling, salted water until tender. Drain well.
 2. Transfer to large bowl and let cool 10 minutes.
 3. Mix in two cups of mayonnaise
 4. Cook bacon until brown and crisp and drain well on paper towels
 5. Mix remaining half cup mayonnaise, cheese, green onion, parsley and bacon into potatoes
 6. Season with salt and pepper to taste.