

# Deviled Egg Potato Salad

## by Chef Anthony Gray Bacon Bros

### Ingredients

6	Hard-Boiled Eggs, cut in half
5 Pounds	Russet Potatoes
1 ½ Cups	Duke's Mayonnaise
¼ Cup	Yellow Mustard
1 Teaspoon	Dill, dried
¼ Cup	Apple Cider Vinegar
4 Dashes	Hot Sauce
½ Cup	Dill Pickle Relish
2 Tablespoons	Granulated Sugar
To Taste	Salt and Pepper
1 Cup	Celery, diced
1/3 Cup	Green Onions, sliced
½ Cup	Sweet Onion, diced
1 Pound	Bacon, cooked crisp and crumbled
To Taste	Smoked Paprika

### Instructions

1. Hard boil your eggs and allow to cool for peeling later.
2. Wash, peel, and cut potatoes into evenly-sized pieces, roughly 1 1/2-inch cubes or to your liking.
3. Add the potatoes to a large pot of cold, salted water and bring to a boil over high heat.
4. Gently boil the potatoes until tender. When the potatoes are tender enough to break with a fork, strain into a colander.
5. Don't let the potatoes cool completely because if they are still warm when they are put into the dressing, they will absorb more flavors.
6. While the potatoes are cooking, peel the boiled eggs and place them in a large bowl.
7. Mash the eggs using the back of a fork or a potato masher until they are broken up. Set aside.
8. In another bowl, add the mayonnaise, mustard, dried dill, vinegar, hot sauce, dill pickle relish, and sugar. Stir together and season with salt and pepper to taste.
9. Add the potatoes into the dressing.
10. Add the chopped eggs, along with the celery, green onions, and bacon. Mix gently but thoroughly.
11. Cover and chill for at least four to five hours before serving.
12. Top with smoked paprika before serving.