



Bacon and Blue Potato Salad *(inspired by Taste of the Territory)*

1 pound mini potatoes, washed and dried
3 tablespoons olive oil, divided
2 tablespoons white wine vinegar
2 tablespoons red wine vinegar
4 to 8 ounces blue cheese, crumbled (amount varies depending on taste)
1 cup sour cream
2 tablespoons chopped parsley
2 tablespoons chopped fresh chives
1/2 cup chopped sweet onion
1/2 cup toasted slivered almonds
1/2 cup crumbled crisp bacon
3 hardboiled eggs, diced
1 teaspoon sea salt or to taste
Pepper as required

Preheat oven to 425. Toss potatoes with 1-1/2 tablespoons olive oil and place in a heavy pan. Roast for 15 minutes or until just cooked through. Remove from oven and move to a large bowl. Immediately toss hot potatoes with remaining olive oil as well as white and red wine vinegars. Cool to room temperature. In a small bowl, combine blue cheese, sour cream, parsley, chives, and sweet onion. Fold dressing into cooled potatoes along with almonds, bacon and eggs. Taste for seasoning and add salt and pepper as needed. Refrigerate for at least 1 hour to blend flavors. Serve cold.