

A Sutherland Belle

Cajun Style Warm Potato Salad Featuring Duke's Mayonnaise

INGREDIENTS

- 1 (24-oz.) bag gold new potatoes, cut into 1½-inch pieces
- 6 thick-cut bacon slices, cut into 1-inch pieces
- ¾ cup mayonnaise
- 2 tablespoons pickle juice (from a jar of dill pickles)
- 2 tablespoons Creole mustard
- 2 teaspoons Cajun seasoning
- 1 cup (1-inch) chopped red bell pepper (from 1 medium bell pepper)
- 1 cup (1-inch) chopped yellow bell pepper (from 1 medium bell pepper)
- ½ cup (1-inch) chopped green bell pepper (from 1 medium bell pepper)
- ½ cup coarsely chopped dill pickles
- ½ cup (¼-inch) diagonally sliced celery (from 1 medium celery stalk)
- 5 hard-cooked eggs, peeled and cut into eighths (quartered lengthwise, then halved crosswise)
- ¼ cup sliced scallions (2 small scallions), plus more for garnish

INSTRUCTIONS

1. Bring a large pot of water to a boil over high. Add new potatoes, and cook until tender when pierced with a knife, about 15 minutes. Drain and spread on a large rimmed baking sheet to cool to room temperature, for about 45 minutes.
2. Meanwhile, cook bacon in a large skillet over medium, stirring often, until crisp, about 12 minutes. Remove from skillet, and place on a paper towel-lined plate. Set aside.
3. Stir together mayonnaise, pickle juice, Creole mustard, and Cajun seasoning in a large bowl. Add bell peppers, pickles, celery, hard-cooked eggs, scallions, cooled potatoes, and three-fourths of the bacon pieces; stir gently until evenly coated (trying not to break bacon pieces or eggs). Transfer to a serving bowl, and garnish with remaining bacon pieces and additional scallions. Store, covered, in the refrigerator until ready to serve.