

Warm Maple Bacon Creamer Potato Salad

Little Potato Company

1 ½ lbs Blushing Belle little potatoes

2 Tbsp canola oil

salt to taste

6 slices bacon

½ C medium onion

¼ C apple cider vinegar

¼ C maple syrup

¼ tsp (or about 1 clove) garlic, minced

½ tsp fresh thyme, removed from stem

- *Preheat oven to 400°.*
- *Quarter the little potatoes and place on a rimmed baking sheet. Drizzle with canola oil and sprinkle evenly with salt. Toss to coat all potatoes and bake 25 - 30 minutes or until tender. Turn half way through if desired.*
- *While potatoes are baking, make the vinaigrette.*
- *In a medium pan, cook the bacon on medium-high heat until browned and crisp.*
- *Remove bacon with a slotted spoon and place on paper towel to soak up excess grease. Drain all but one tablespoon grease from the pan. With the remaining bacon grease, sauté the onion until soft.*
- *Add the vinegar, syrup, garlic, thyme and half of the bacon and simmer over medium heat for 5 - 10 minutes, until slightly reduced, set aside until potatoes are cooked.*
- *When potatoes are cooked, toss with vinaigrette and garnish with remaining bacon and additional thyme, if desired.*
- *Serve warm.*