

In the Galley with Trudy

Trudy's Potato Salad

5 lbs Yukon Gold potatoes
1 lb bacon
3 bunches scallions, chopped
6 hard-boiled eggs, chopped

Mayonnaise mixture:

2 cups mayonnaise
2-3 Tbs mustard
2-3 Tbs ketchup
salt and pepper to taste

Place the potatoes, either whole with the skins on, or peeled and cut into medium-thick slices, in boiling water. Cook until still slightly firm (not mushy), then put in a colander and rinse with cold water. When completely cool, combine the potatoes, eggs, and scallions.

Cut the uncooked bacon into 1-inch pieces and cook until crisp.

In a separate bowl, combine the mayonnaise mixture ingredients. Add to the potato mixture, and stir to combine. Add the bacon, stir to combine. Add salt and pepper to taste. •

