



Warm Sweet Potato Salad

Ingredients:

- 1/2 teaspoon ground turmeric
- 3 sweet potatoes, peeled & diced
- Salt and pepper to taste
- 3 white potatoes, peeled & diced
- 2 slices crisply cooked bacon, crumbled
- 1/3 cup mayonnaise
- 1/4 cup balsamic or cider vinegar
- 1/8 cup Dijon mustard (or your favorite prepared mustard)
- 2 green onions (scallion) finely chopped
- 1/2 red onion, finely chopped

Cooking Instructions:

Place diced sweet potatoes and white potatoes in a large sauce pan and cover with cold water. Bring to a boil. Boil until the potatoes are fork-tender but not mushy. Drain the potatoes and cool for a few minutes. Mix together the mayonnaise, mustard, balsamic vinegar, turmeric, salt and pepper. Save 2 tablespoons of the green onion for garnish. In a large bowl, combine the remaining green onion, sweet and white potatoes, bacon, and red onion. Add the mayonnaise mixture and gently mix together. Top with green onion and serve.



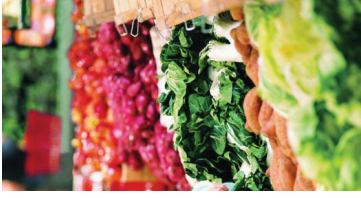
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