

Graziano Potato Salad

Serves 8-10

Ingredients:

1 bag red potatoes, quartered, 3 lbs.

$\frac{3}{4}$ red onion, chopped fine

1 can sliced olives, 6 oz.

1 $\frac{1}{2}$ cups mayonnaise

1 tablespoon Dijon mustard

1 lb. peppered bacon

8-10 eggs, hard-boiled

2 teaspoons garlic powder

1 tablespoon seasoning salt

1 tablespoon horseradish

Method:

Bring a large pot of salted water to boil. Add potatoes and cook until tender but still firm, about 15 minutes. Place eggs in a saucepan and cover with water. Bring to boil, then turn off heat and cover for 10 minutes. Remove eggs from hot water and cool with cold water. Peel and chop the eggs into bite-sized pieces. Cook bacon until crispy, dry from oil, and chop into small pieces. In a large bowl combine all ingredients and mix until well combined. Refrigerate and serve chilled.

Wine Pairing:

Carignane, Zinfandel, Pinot Noir Rosé