

## Elkton Potato Salad



- 1 lb small red-skinned potatoes
- 1 lb small Peruvian purple potatoes
- 1 pound Cherrywood smoked bacon, chopped
- 2 large boiled eggs, chopped
- 2 cups fresh English peas
- 3/4 lb red radishes, sliced very thin
- 2 tablespoons red wine vinegar
- 1 cup mayonnaise
- 4 tablespoons Dijon mustard
- 6 scallions, finely chopped
- 1 medium spring onion, diced
- 1 tablespoon sugar
- Kosher salt and freshly ground black pepper (to taste)

**Step 1:** Boil potatoes for about 30 minutes depending on size. Once they are fork-tender, cool in ice water, then cut in quarters and set aside.

**Step2:** Blanch fresh English peas in heavily salted big pot of boiling water for 30 seconds, then plunge in ice bath immediately.

**Step3:** Cook chopped bacon until crispy.

**Step 4:** Mix mayo, vinegar, mustard, sugar, salt and pepper in a mixing bowl.

**Step 5:** Mix all ingredients together by hand.

**Step 6:** Check for proper seasoning, serve and enjoy!