

## INGREDIENTS

6 white potatoes  
1 cup sour cream  
1 cup mayonnaise  
1 tbsp green onion,  
minced  
1 clove garlic, minced  
3 strips bacon, cooked and  
crumbled  
salt and pepper to taste

## SUGGESTED COOKWARE

large pot

## DIRECTIONS

- 1** Place peeled and sliced potatoes in a large pot and boil for 20 minutes, or until tender.
- 2** While the potatoes are boiling, cook bacon until crisp. Allow to cool slightly before crumbling.
- 3** When potatoes are cooked, drain and let sit for 5 to 10 minutes to cool.
- 4** Once cooled, add in mayonnaise, sour cream, garlic, green onion, bacon, salt and pepper.