

Warm Potato Salad

Serves 6

Ingredients:

2 small onions chopped finely or one large Spanish

1 Tbsp. of butter

¼ cup chopped fresh dill

1 cup bacon bits-if you freeze your bacon first it will chop easier (less mess)

1 Tbsp. chives, chopped

1 cup low fat mayo

½ cup parmesan cheese

Juice of 1 lemon

2lb **Earth Fresh Roasting Potatoes diced**

salt and pepper to taste (do not need to really add salt as there is salt in the bacon and parmesan cheese)

Preheat oven to 350F degrees. On a parchment lined baking sheet place potatoes and bake for 25-30 minutes making sure not to over cook the potatoes.

In a large non-stick fry pan over med/high heat sauté butter and onion until the onions start to caramelize (look opaque).

In a large mixing bowl, combine mayo, bacon bits, onion, chives, corn, fresh dill, and parmesan cheese. Mix well and season with salt, pepper and fresh lemon juice.

Mix potatoes into salad. Place salad into a grease 9x12 baking pan and bake for ½ an hour at 350F.