

## Deep Fried Potato Salad

### Gather the following ingredients:

3 Md/Lg Russet Potatoes  
1 Lg Yam  
3/4 cup green onion  
1/4 cup bacon  
1 cup olive oil mayonnaise  
6 Tbsp. yellow mustard  
1 tsp chipotle powder  
1 tsp mustard powder  
Kosher salt  
Canola oil

### Gather the following equipment:

2 Large Mixing bowls  
Small bowl  
Measuring spoons  
Dry measures  
Sharp knife  
Cutting board  
Large & Small frying pan  
Paper towels

Fill frying pan 1/2 way with canola oil. Turn heat to med – high. Cut all potatoes into 1/4 inch cubes. Make cuts as even as possible to ensure even frying.

Chop green onion and toss the root end. Chop then fry bacon.

Once oil is hot, fry potatoes in batches (don't over load pan) till just brown and soft. Drain on paper towels in large bowl and sprinkle each batch with salt as it comes out.

While potatoes are frying, mix together mayonnaise, mustard, chipotle, and mustard powder. Set aside in refrigerator.

Once all potatoes are finished, allow to cool for just 5 minutes.

In the large mixing bowl, toss together potatoes, green onion, bacon, and dressing.

Serve immediately.