



Recipe Name: POTATO SALAD WITH MEXICAN TARRAGON

Ingredients:

3 ½ pounds	small red potatoes
12 oz.	thick sliced bacon
2 Tbsp.	mustard seeds
1/3 cup	red wine vinegar
2/3 cup	olive oil
3 (2) Tbsp.	fresh Mexican (French) tarragon chopped
2 Tsp.	freshly ground pepper
2 Tsp.	salt

Steps to follow:

Soak mustard seeds in red wine vinegar for an hour. Cook bacon until crisp, cool and crumble. Cover potatoes with water and boil until tender, about 20 minutes. Cut them in quarters and put in a large bowl. Pour vinegar mix over warm potatoes. Cool potatoes to room temperature. Mix bacon, olive oil and seasonings and add to the potatoes. Best served warm or room temperature. Mexican tarragon can be substituted by French tarragon. Then use 2 Tsp. of tarragon.