

Warm Baked Red Potato Salad

School Operator Recipe

School District: Mountain Brook SD, AL
Operator: Renee Rodda



Ingredients	Servings 75		Directions
	Weight	Measure	
Red potatoes, washed, cubed	20lbs.		<ol style="list-style-type: none"> 1. In a large bowl toss red potatoes in canola oil and kosher salt until coated. 2. Place potatoes on a sheet pan and bake at 350°F, until potatoes are tender approx. 30-35 min 3. While potatoes are baking, cook bacon until crisp. Drain excess fat and set bacon aside. When cool crumble it up. 4. When potatoes are done and cool enough to work with place in a large mixing bowl. 5. Add in bacon, sour cream, scallions, sharp cheddar cheese and butter. 6. Season with cracked black pepper and kosher salt 7. Fold all ingredients together, being careful to leave the potatoes chunky. 8. Serve warm in 4oz portions
Oil, vegetable		2 cups	
Salt, kosher		¼ cup 2 tbsp.	
Bacon, cooked, diced	2 lbs.		
Sour cream		6 cups	
Scallions, chopped		4 bunches	
Cheddar cheese, shredded		8 cups	
Butter, chilled, cubed	1 lb.		
Black Pepper, ground		4 tbsp.	

Operator Notes:

“This is a combination of a loaded bake potato and Potato salad. We use baked Red potatoes with kosher salt and cracker pepper. Mix in Cheese, bacon, sour cream, chives, cheddar cheese like you would find on a loaded potato. It is served warm, and is delicious.”

Times

Prep Time: 30 minutes

Cook Time: 35 minutes

Ready Time: 65 minutes

