

## Family-Style Potato Salad

Servings: 8 large

### Ingredients:

2 pounds red boiling potatoes  
3/4 cup sour cream  
1/4 cup mayonnaise  
1/4 cup coarse-grain or spicy brown mustard  
1/2 teaspoon salt  
1/2 teaspoon freshly ground pepper  
8 ounces Wisconsin Muenster, Brick, or Havarti cheese, diced  
1/4 cup chives or red onion, chopped  
1/4 cup plus 2 tablespoons parsley, chopped (reserve 2 tablespoons)  
2 hard-cooked eggs, chopped (optional)  
1/4 cup crisply cooked bacon, crumbled



### Cooking Directions:

Simmer potatoes in salted water to cover until tender, 20 to 25 minutes, depending on size of potatoes. Drain; rinse with cold water to stop the cooking, and cool the potatoes. Peel, if desired, and cut into 3/4-inch chunks.

In large bowl, combine sour cream, mayonnaise, mustard, salt, and pepper, mix well. Add potatoes, cheese, chives, and 1/4 cup of parsley, toss well. Stir in eggs, if desired. Cover and chill at least 2 hours or up to 8 hours before serving. To serve, sprinkle with the bacon and the reserved 2 tablespoons of parsley.

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