## RECIPE: ZESTY POTATO SALAA

## NOREDIENTS:

(2) lbs. red botatoes

(1/2) CUD MAYO

(1/2) CUB SOUR CREAM

(2) the prepared horseradish

(1) they chopped fresh parsley

(1/2) t'Sp SAIT

(1/2) tsp pepper

(3) bacon strips - cooked and crumbled

(3) hard-cooked eggs - chopped

(2) green onions - sliced

## NOTES/DIRECTIONS:

Peel and quarter potatoes, cook in boiling salted water for 20 min or until done. Prain and abol. In large bowl, combine mayo, sour cream, horseradish, salt and pepper. Mix until smooth. Stir in potatoes, bacon, eggs and onions. Cover and chill up to 24 hours.

\*Makes approx 6 servings. STAYAND PLAY IN THE SMOKIES.