



Scoville Warming Spicy Potato Salad

INGREDIENTS

- 12 medium russet potatoes (about 5 lbs.) washed and scrubbed
- 4 hard-boiled eggs, chopped
- 4 pieces bacon, cooked crispy and chopped
- 1/2 cup green bell pepper, diced
- 1/2 cup red bell pepper, diced
- 3/4 cup mayonnaise
- 3/4 cup sour cream
- 1/4 cup Scoville Warming® Original Recipe Hot Sauce
- 1/2 cup green onion, finely chopped
- 1 tablespoon sugar
- 1 teaspoon black pepper
- 1/2 teaspoon sea salt

DIRECTIONS

1. Using a large pot, cover the whole, unpeeled potatoes with cold water. Heat over high heat until boiling. Cook until you can easily pierce a potato in the center with a knife. (Don't overcook or the potato salad will be mushy.)
2. Drain and cool the potatoes. Peel and chop into small cubes.
3. Whisk together the mayo, sour cream, hot sauce, sugar, salt and black pepper.
4. Stir in the remaining ingredients, including the potatoes.
5. Serve chilled. Refrigerate leftovers—if there are any!

SUE'S NOTE: This makes a hefty five pounds of potato salad - perfect for feeding a crowd.

