

Roasted Potatoes & Blue Cheese Potato Salad

Ingredients:

- 3 lbs red Potatoes (about the same size)
- ½ cup EVO oil
- Salt & black Pepper
- 1½ cups crumbled Blue Cheese
- 1 cup chopped hard-boiled Eggs
- 1 cup Mayonnaise
- ¾ cup Sour Cream
- 1 cup chopped Celery
- ½ cup thinly sliced green Onions
- ¼ cup crumbled crispy cooked Bacon
- 2 tbsp grainy Mustard
- 3 tbsp white Wine Vinegar
- 2 tsp Sugar

Directions:

Preheat the oven to 375°.

Toss the whole potatoes with the olive oil and sprinkle with salt and pepper.

Spread out on baking sheets in a single layer and roast for 30 minutes, or until a knife plunges easily through the largest potato.

Remove from the oven and cool the potatoes for 20 minutes.

Meanwhile, in large bowl, combine the blue cheese, hard-boiled eggs, mayonnaise, sour cream, chopped celery, green onions, bacon, mustard, vinegar, sugar, 1½ tbsp of pepper and 1½ tsp of salt.

Halve the potatoes and then quarter the halves, to make eight chunks from each potato.

Place them in a large mixing bowl, pour the dressing over the potatoes, and stir gently until well combined.

Store chilled in plastic or glass for up to 1 week.