

Joint Effort Tater Salad

1 lb. sliced bacon
5 lbs. potatoes
1 dozen hard boiled eggs, chopped
1/2 lb. yellow onions
1 red onion, if desired, for color
1 quart Miracle Whip
1/2 cup yellow mustard
1/4 cup sweet pickle relish
1 Tbsp. dill
1 medium can black olives, drained and sliced
1 medium jar green salad olives, drained
2 Tbsp. Accent Flavor Enhancer
1/2 cup chopped celery
Salt
Pepper
Paprika
Parsley

Cut sliced bacon into 1/4 inch wide pieces and fry until crisp. Drain and set aside.
Clean potatoes. In a large pot, add the potatoes and some salt. Heat to a rolling boil. Reduce heat and cover. Boil until soft when poked with a fork. Drain. Flush with cold water until cool. Cut potatoes in 1/2 inch cubes. Place cubed potatoes in a LARGE bowl
Chop onions. Add onions, bacon, eggs, and everything else to potatoes.
Salt and pepper to taste.
Mix gently, with spoon(s) or clean hands until potatoes are evenly coated.
Smooth top.
Garnish with paprika and parsley.
Can be eaten immediately, but tastes better if the flavors are given a chance to meld and mellow. We recommend refrigerating over night. Makes about two gallons.

Contributed by: Bill & Susie Devries

This recipe is the result of a joint effort by Bill and Susie. Both of us had ideas for fixin's and finally compromised with this. This makes a pretty big batch. We mix it by hand in a very large mixing bowl.