

# Italian Potato Salad with Sun Dried Tomatoes

**Serves**

6-8

## **Ingredients**

4 pounds small red or Yukon gold potatoes cut in half  
4 celery stalks, finely chopped  
4-ounces of sun dried tomatoes packed in olive oil, drained  
1/4 cup extra virgin olive oil  
1 tsp kosher salt  
1 tsp fresh ground black pepper  
1/4 tsp of red pepper flakes, (optional)  
1/4 cup Italian flat leaf parsley, chopped  
6 slices of apple wood smoked bacon, chopped into small pieces or 1/4 cup of bacon bits  
2 tsp caraway seeds  
1 medium red onion, finely chopped  
3 tbs of red wine vinegar or more if needed  
2 tsp Dijon mustard

## **Preparation Instructions**

In a large saucepan, put in the potatoes. Cover with water to about 1 inch over the top. Over medium-high heat, bring pot to a boil. Reduce heat and simmer until they are all cooked through but not too soft, about 15 minutes. Drain in a strainer and let cool. In a small bowl whisk the olive oil, mustard, vinegar, and some salt and pepper and red pepper flakes if so desired. Mix in all the rest of the ingrediance, onion, celery, bacon, parsley, caraway seeds, and pour the dressing over the potatoes. And toss gently. Adjust seasoning. Keep cold in the fridge for up to about 1 day.