



Hoegaarden ...no small potato salad

Ingredients:

1 lb of potatoes (fingerling, red, purple, ECT)

2 bay leaves

3 cloves off garlic

Pepper salt and nutmeg

4 hard boiled eggs

1 pack off bacon center cut

1 bunch off parsley

3 spoons of mayonnaise

White vinegar

2 bottles off Hoegaarden

Method:

Boil the potatoes with the skin in water with the bay leave, garlic, peper and salt.

Let them cool and cut in equal pieces (you can peel the potatoes if you want to.

Chop the hard boiled eggs.

Cut the bacon in small bits (lardoons) and brown them in a pan drain and remove fat.

Wash and chop the parley fine.

Take the mayonnaise add the vinegar, pepper and salt, and some nutmeg.

Add the bottle off Hoegaarden and mix until smooth creamy sauce.

Put the potatoes, bacon, eggs, and parsley in the sauce and folded them together.

Make sure that it is potatoes with a light sauce and no concrete potato salad.

Smakkelijk

The Chef