

## Roasted Potato Salad

4 lbs. new or everyday potatoes, cut into largish bite size  
3/4 t. chopped garlic  
3 T. olive oil  
Salt  
Freshly ground pepper  
1 lb. thick cut bacon  
1 C. mayonnaise  
3 T. ground mustard seeds  
1 T. red wine vinegar, or to taste  
1/2 red onion chopped  
1/4 C. capers

Heat the oven to 375 degrees. In a large bowl toss the potatoes with the garlic, olive oil, 1 t. salt, and several grinds of pepper. Place the potatoes in a single layer on a baking sheet. Roast the potatoes until golden brown and tender, about 1 hour, tossing occasionally. Remove and cool.

While the potatoes are roasting, cook the bacon until crisp. Drain the bacon on a paper towel.

In a medium bowl, whisk together the mayonnaise, mustard and vinegar. Season with 1/2 t. salt and several grinds of black pepper. Taste and adjust seasonings if desired.

In a large bowl combine the potatoes and bacon with the onion. Gently stir in the dressing to coat, then stir in the capers. Taste and adjust seasonings if desired.

Cover and refrigerate the salad for at least 2 hours to allow the flavors to develop. The salad will keep 3 days refrigerated. Allow the salad to warm slightly to room temperature before serving.

Preparation 1 hour 15 minutes  
Servings 8-10