
KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

JASPER'S BAKED POTATO SALAD

2 pounds red potatoes, washed
2 ounces canola oil
2 teaspoons kosher salt
8 ounces bacon, diced and cooked crisp
1 cup sour cream
1 bunch scallions, chopped
8 ounces sharp cheddar cheese, grated
4 ounces whole butter, cubed
2 tablespoons cracked black pepper
2 teaspoons kosher salt

Servings/Yield

8 servings

Method

1. In a large bowl toss red potatoes in canola oil and kosher salt, until coated.
 2. Place potatoes on a sheet pan and bake at 350-degrees, until potatoes are tender.
 3. While potatoes are baking, cook bacon in a small pan until crisp. Drain excess fat and set bacon aside.
 4. When potatoes are done and cool enough to work with, cut into large chunks and place in a large mixing bowl.
 5. Add in bacon, sour cream, scallions, sharp cheddar cheese and butter.
 6. Season with cracked black pepper and kosher salt. Fold all ingredients together, being careful to leave the potatoes chunky.
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