

## Red-Skin Potato Salad with Honey Dill Dressing (6 servings)

*From National Honey Board: for more recipes, visit [www.honey.com](http://www.honey.com).*

### **Ingredients:**

- 1 & ½ lbs. small red new potatoes
- 4 strips bacon
- 1 medium red onion
- 6 Tbs HONEY
- 6 Tbs apple cider vinegar
- ½ tsp cornstarch
- ½ tsp water
- 2 Tb chopped fresh dill OR 1 TB dried dill weed
- 1 bunch watercress, chopped

### **Directions:**

- In large pot, boil whole potatoes in salted water till tender, but firm
- Drain & cool potatoes
- While potatoes cool, sauté bacon till crisp in large fry pan
- Remove bacon & set aside
- Add onion to bacon drippings; cook until soft, about 3 min
- Add honey & vinegar to pan; stir, combine, & bring to boil
- Blend cornstarch with water & stir into honey mixture
- Cook till mixture thickens, then remove from heat
- Crumble bacon; stir bacon & dill into dressing
- Cut cooled potatoes in half, leave skins on
- In large bowl, combine potatoes & watercress
- Pour dressing over salad & toss gently