



Bacon Potato Salad with 2018 Titan Pinot Noir

Wine, food and travel writer Caitlin Hodges of Sips N Tips (sips-n-tips.com) created this recipe to complement our Titan Willamette Valley Pinot Noir. She writes: “When I tried Bells Up 2018 Titan, I knew it was a perfect accompaniment to my version of Wine Country Potato Salad. Notes of black pepper, baking spice, and the characteristic earthiness of Oregon Pinot Noir give a savory quality to this wine that compliments the rich, umami flavors of the potato salad. The bright red fruit flavors and balanced acidity of the Titan Pinot Noir kick in to provide a palate-cleansing flavor contrast between bites of luscious potato salad.”

Sips N Tips’ Wine Country (BACON) Potato Salad

The bright red fruit flavors and balanced acidity of Titan provide a palate-cleansing flavor contrast between bites of luscious potato salad.

INGREDIENTS

1 lb red and yellow potatoes
12 oz bacon
1 tbsp minced garlic
1/2 cup apple cider vinegar
1 tbsp Dijon mustard
1 tbsp whole grain Dijon mustard (if you can't find whole grain Dijon, double the amount of regular Dijon used)
1 tsp kosher salt (approximate amount, season to taste)
1 tsp freshly cracked black pepper (more to taste)
3/4 cup Kalamata olives sliced
3/4 cup scallions, chopped
parsley chopped, to taste

INSTRUCTIONS

1. In a large pot, add the potatoes and cover them with water. Bring water to a boil and cook potatoes until fork tender.
2. While potatoes are cooking, cut bacon into approximately 1 inch pieces.
3. Once the potatoes are cooked, drain the pot and move the potatoes to a cutting board to cool. Once cooled, cut the potatoes in half or quarters if needed. You should have fairly large, bite-sized chunks for the salad. Set aside.
4. Return the large pot to the burner. Add bacon and cook until crispy. Remove bacon bits with a slotted spoon, leaving bacon grease behind—you should have about ¼ cup. This will form the base of your dressing (*now do you understand why this potato salad is so good?!).*
5. Turn off the burner temporarily and allow the bacon fat to cool slightly before proceeding.
6. Over low heat, add garlic to the bacon grease and cook for 1-2 minutes until it is fragrant and slightly browned. Add apple cider vinegar, pepper, salt, and both Dijon mustards (regular and whole grain). Whisk until well combined. Carefully taste the dressing and adjust seasonings if desired.
7. Once the dressing is seasoned to your liking, remove from heat. Add potatoes back into the pot with the dressing and fold gently to mix. The potatoes will slowly absorb the dressing over the next several minutes. Add bacon, Kalamata olives, and sliced scallions. Mix well, and continue to stir every few minutes until all of the dressing is absorbed. Add parsley once potato salad is mostly cooled.
8. If you like your potato salad to pack a punch, you may want to add more black pepper. Plus, the kick of pepper pairs beautifully with the Titan Pinot Noir!