

LOADED CHEAT POTATO SALAD



INGREDIENTS

- ✓ 1 x Pack of Bacon Bits, Chopped
- ✓ 1 x Ready-Made Potato Salad
- ✓ Chives, To Taste
- ✓ • Cup of Pecan Nuts, Broken Up

- ✓ 2-3 Mielies/Corn on the Cobb*
- ✓ 2 Tsp of Cayenne**
- ✓ 2 -3 Tablespoons of Syrup

- ✓ Butter for Frying
- ✓ Salt and Pepper, To Taste
- ✓ Chilli Flakes, For Garnish (Optional)

Notes:

*I used leftover mielies from the night before; I also made them in the microwave and then added some butter, paprika and mixed herbs.

** You can't taste the cayenne's spiciness at all once caramelised. So, if you aren't a fan of spice, don't stress.

INSTRUCTIONS

#1 To a pan add a dollop of butter and brown it slightly.

#2 Add the chopped bacon bits, cayenne and maple syrup to the pan; and allow it to caramelize.

#3 Remove from the heat once the bacon and mix are brown, and the sauce like a sticky caramel (don't burn it). If the pan is too hot, remove the bacon from it before it burns. Allow the bacon to cool.

#4 In the meanwhile, place the mielies in the microwave with the corn-sheath on top and the "yellow" bits face down in a bowl. Microwave between 4 and 7 minutes (depending on the amount you have opted for). You can also use mielies leftover from a braai/get-together (like I did). These mielies just had a bit of butter, paprika and Robertson Mixed Herb Spice on and came straight from the fridge.

Allow the mielies to cool before removing the sheath and stringy bits and then remove from the cob.

#5 Place the potatoes in a mixing bowl (tip: not the one you will serve it in – things get messy during mixing); then add the mielies.

#6 Next up, crumble all but a few of the pecan nuts over the potato salad (the few leftovers will be used to finish the potato salad).

#7 Snip up some chives into the salad, according to your taste levels (about a ¼ cup).

#8 Now, add the “cooled” bacon to the potato salad.

#9 Mix it all up.

#10 Transfer the mix into your serving bowl. Season with salt and pepper; crush the last bit of pecan nuts over, snip several bits of chives for garnish and for a pop of colour add some chilli flakes.

#11 And enjoy!

