

Four Pepper Hot Potato Salad for a Crowd



15 pounds red potatoes, cleaned and chopped
24 ounces bacon, crisp cooked and crumbled
10 to 12 cloves garlic, minced
1 1/2 large sweet onions, chopped
3/4 green bell pepper, diced
3/4 red bell pepper, diced
3/4 yellow bell pepper, diced
3/4 orange bell pepper, diced
3 teaspoons dried cilantro
3 teaspoons chili powder
1 1/2 teaspoons ground cumin
3/4 teaspoon salt
3/4 teaspoon ground cayenne pepper
45 ounces mayonnaise
2 1/2 pounds prepared cheese product, sliced
10 to 12 green onions, sliced
Sliced bell peppers

Cook and drain potatoes in salted boiling water.

Meanwhile, cook bacon in a non-stick skillet and set aside. In same skillet, sauté garlic, onion, and peppers in bacon drippings over medium heat.

In a small bowl, combine cilantro, chili powder, cumin, salt, and cayenne pepper. Mix well.

In a large greased chafing dish or two greased 10 x 14 inch baking dishes, combine cooked potatoes, bacon, sautéed vegetables, seasonings, and mayonnaise. Mix well. Top with slices of cheese.

Bake at 375 degrees for 30 to 40 minutes, or until bubbly. Garnish with reserved fresh peppers and sliced green onions, if desired. Serve warm.

Makes about 14 quarts

Cook's Note: To make a smaller version, use 1/3 of the ingredient amounts listed and bake in a greased 13 x 9 inch baking dish. Bake at 375 degrees for 25 minutes, or until bubbly. Use 2/3 chopped green bell pepper in place of all 4 peppers when making reduced sized potato salad, if desired.

Yummee Yummee