**Patriotic Potato Salad**

**Ingredients**

## 1 pound of sliced bacon

4 pounds of washed baby potatoes 9 (I am using a mixture of blue, red skin and golden)

12 cloves of peeled garlic cloves, divided

1 tablespoon of kosher salt

## 4 tablespoons of Challenge butter

## 1 large onion, finely diced

## 8 ounces of Challenge Cream cheese (regular or Neufchâtel )

1 ½ cups of sour cream

3 tablespoons of fresh lemon juice

3 tablespoons of fresh dill

½ teaspoon of salt

1 teaspoon of fresh ground black pepper

6 green onions diced

½ diced red bell pepper

**Directions**

On a baking sheet lined with foil and a baking rack, lay out strips of bacon. Place bacon into a preheated oven and bake for 20 minutes or until bacon is crispy. Remove from oven and let cool. Take bacon off rack. Let bacon grease solidify on foil, remove and discard for easy cleanup! Crumble bacon into small pieces.

Place potatoes in a large pot. Add enough water to cover potatoes. Add 10 cloves of garlic and kosher salt to water. This will help season potatoes while they cook. Bring to a boil and cook until potatoes are tender, about 20 minutes depending on their size. Drain potatoes, discard garlic and let cool. Cut potatoes into small bite size pieces.

In a large fry pan, add onions and butter over medium high heat. Cook stirring often until onions are caramelized and very soft, about 15-20 minutes. If needed, add water to aid in cooking.

Place cream cheese into a large mixing bowl. Place into microwave and cook on high for one minute to soften. Remove and whisk in sour cream, caramelized onions, lemon juice, dill, salt and pepper. Crush the remaining two cloves of garlic and stir into mixture. Add cooled diced potatoes, crumbled bacon, green onions and bell pepper. Gently stir to combine all ingredients. Place in refrigerator until ready to serve.