

# Caesar Potato Salad

3 pounds small red potatoes  
1 cup mayonnaise  
1/3 cup sour cream  
2 tablespoons lemon juice  
1 garlic clove, pressed (OPTIONAL)  
2 anchovies, minced (OPTIONAL)  
1 teaspoon Worcestershire sauce (OPTIONAL)  
1/2 teaspoon black pepper  
1/4 cups grated Parmesan cheese  
8 slices bacon, cooked and crumbled or bacon bites  
3 green onions, sliced



Place potatoes in a large pot and cover with water. Add 1 tablespoon salt to the water and bring to a boil. Simmer for 20 minutes, or until soft. Drain and let cool.

Quarter the potatoes and place in a large bowl.

In a small bowl, stir together mayonnaise, sour cream, lemon juice, garlic, anchovies, Worcestershire sauce, black pepper, and Parmesan cheese.

Add mayonnaise mixture to potatoes along with bacon and green onion. Stir to mix. Cover and refrigerate for at least 1 hour before serving.