



Jalapeño Popper Potato Salad

This bold and creamy potato salad is inspired by the classic jalapeño popper. Featuring crispy bacon, sharp cheddar, tangy pickled jalapeños, and creamy mayo with a kick, it blends mashed and chunky potatoes for a satisfying texture. Perfect warm or chilled, it's a standout side dish for cookouts, potlucks, or game day.

Ingredients

- 3 pounds russet potatoes (about 5 medium), cut into 1-inch pieces
- Kosher salt (plus more for boiling water)
- 6 slices bacon
- 2 cups shredded sharp cheddar cheese (about 8 oz)
- 1 cup mayonnaise
- 1/4 cup chopped pickled jalapeños + 2 tablespoons brine
- 3 tablespoons yellow mustard
- 1/2 teaspoon freshly ground black pepper
- 4 hard-boiled eggs, chopped
- 4 scallions, thinly sliced (plus more for garnish)
- 3 sweet gherkins, chopped (about 1/4 cup)

Instructions

1. Boil the Potatoes:

Place potatoes in a large pot and cover with cold water by about 1 inch. Salt the water generously.

Bring to a boil over high heat, then reduce heat and simmer until fork-tender, about 15 minutes.

Drain well and return to the pot. Lightly mash with a potato masher to create a mix of creamy and chunky texture.

2. Cook the Bacon:

While the potatoes cook, heat a nonstick skillet over medium heat.

Add bacon and cook until crispy, about 8 minutes, flipping occasionally.

Drain on a paper towel-lined plate, then chop once cool.

3. Mix the Salad:

In a large mixing bowl, combine the warm potatoes, 1/2 teaspoon salt, shredded cheddar, mayonnaise, chopped jalapeños and brine, mustard, black pepper, chopped eggs, scallions, and gherkins.

Gently fold until everything is evenly distributed.

4. Chill or Serve:

Serve warm, or cover and refrigerate for at least 1 hour (or overnight) for a chilled version.

Just before serving, top with the crispy bacon and a sprinkle of fresh scallions.

