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## PINEAPPLE POTATO SALAD WITH CANDIED BACON AND PECANS

- 2 3/4 lbs. thin-skinned yellow potatoes such as Yukon Gold
- Salt
- 5 oz. thick-cut bacon (5 strips)
- 3 tbsp. packed brown sugar
- 1/2 cup pecan halves
- 1 cup fresh or canned pineapple in 1/2-inch chunks
- 1/4 cup minced sweet onion
- 1/2 cup mayonnaise
- 1/4 cup (or more) pineapple juice
- 1 tsp. apple cider vinegar
- 1 tsp. honey mustard
- 2 tbsp. chopped fresh chives

Scrub potatoes and cook in boiling, salted water until they can be pierced easily with a fork, but are not falling apart. Remove from pan and set aside until cool enough to handle.

Meanwhile, cook bacon in a frying pan until almost crisp. Drain off and reserve most of the grease, leaving just enough in pan to coat bottom. Return bacon to pan over medium-high heat and sprinkle with 1 tablespoon of the brown sugar. Cook, stirring, until sugar melts and coats bacon. Transfer bacon to a lightly buttered plate.

Return 2 tablespoons bacon grease to pan and add pecans, cooking over medium-high heat for 1 minute. Sprinkle in remaining 2 tablespoons brown sugar and cook, stirring often, as sugar melts and coats pecans. When pecans begin to take on color, transfer to a lightly buttered plate. Season with salt.

Peel potatoes while still warm and cut into 1-inch chunks. Place in a bowl and season with salt. Add pineapple and onions and gently mix.

In a small bowl, beat mayonnaise with pineapple juice, vinegar and mustard. Pour over potato mixture and mix gently to evenly coat ingredients. Cover and refrigerate at least 2 hours.

Just before serving, crumble bacon and gently fold in to salad with candied pecans and chives.

Makes about 8 servings.