



Potato Tomato Bacon and Gorgonzola Salad

½ cup finely chopped red onions
1 cup crème fraîche
½ cup mayonnaise
¼ cup white wine vinegar
4 teaspoons Dijon mustard

2 teaspoons sugar
2 teaspoons salt
1 teaspoon ground black pepper

2-3 pound unpeeled small or baby red-skinned potatoes
2 cups grape tomatoes halved
coarse salt and freshly ground pepper
6-8 sliced of thick cut bacon cooked and crumbled
1 cup crumbled Gorgonzola (about 4 ounces)
½ cup chopped fresh basil

Whisk onions and next 7 ingredients in medium bowl. Cover and chill dressing.

Place potatoes in large saucepan. Add enough water to cover by 1 inch. Sprinkle with salt. Bring to boil, reduce heat to medium, and boil until tender, 10 to 15 minutes (time will vary depending on size and variety of potatoes). Drain and cool to room temperature. Cook bacon and crumble.

Cut potatoes into ½-inch-thick slices and place in large bowl. Add tomatoes, and dressing, season with salt and pepper, toss gently. Cover and chill at least 2 hours and up to 1 day.

Sprinkle potato salad with gorgonzola, bacon and basil, serve.