



CLONAKILTY

POTATO SALAD WITH RED ONION MARMALADE, SMOKED BACON & CRÈME FRAÎCHE



By Irish Yogurts Clonakilty

Potato Salad with Red Onion Marmalade, Smoked Bacon & Crème Fraîche

By Chef Edward Hayden

Method

For the Red Onion Marmalade

- In a large pot place the onions and the oil over a high heat
- Continue to stir the contents to move the onions around and prevent them from sticking
- As the onions begin to colour and soften (after about 3 minutes) add in the dark brown sugar and continue to stir. The sugar will begin to soften and will coat all of the onions. Allow the softened sugar to come to the boil gently
- Next add in the red wine and the red wine vinegar
- Allow the mixture to come to the boil and then simmer for about 15 minutes or until all of the liquid has evaporated off



- Make sure that you stir it occasionally to prevent anything sticking to the base of the pot
- Transfer to clean sterilized jars and store in the fridge for up to 4 weeks

For the Potato Salad

- Heat a frying pan and cook the smoked bacon lardons in a little oil until crispy
- Boil the baby potatoes until just tender and then allow them to steam until completely cooked through. Allow to cool fully and then slice the potatoes into rough chunks
- Once the potatoes have cooled down you can add the bacon lardons, red onion marmalade, chopped parsley and crème fraîche
- Mix well and season as required
- Serve with some pan seared steaks or baked salmon

Ingredients

For the Red Onion Marmalade

- 4 medium red onions-peeled and thinly sliced
- 5oz/150g dark brown sugar
- 3 tablespoons red wine
- 3 tablespoons red wine vinegar
- 1 teaspoon of oil

For the Potato Salad

- 6 large rooster potatoes
- 5oz/150g smoked bacon lardons
- 3 tablespoons red onion marmalade
- 2 tablespoon of [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)
- 1 tablespoon chopped parsley
- Seasoning

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