

German Potato Salad – by foodtalk4you

Ingredients:

3 pounds red potatoes
1 rounded teaspoon of salt for boiling the potatoes
12 ounces bacon, sliced crossways into 1/4-inch strips
1 small onion, diced
1/2 cup of apple cider vinegar
2 tablespoons granulated sugar
1 1/2 tablespoons Dijon mustard
1/2 rounded teaspoon salt for seasoning the potato salad
Freshly ground black pepper, to taste
4 cloves fresh garlic, minced
3/4 cup chopped fresh parsley

Method:

Scrub the red potatoes under running water. Cut any larger ones in half so all are about the same size. Place potatoes in a large pot, cover with cold water, cover with lid, bring them to a boil, and add the rounded teaspoon of salt once boiling. Reduce heat and continue to cook (covered) for about 15-20 minutes until potatoes can be easily pierced with a fork or knife. Drain off the water and leave cooked potatoes in an uncovered pot, with the heat turned off to allow the skin to dry.

When potatoes are cool enough to handle, slice each one into desired thickness (about 1/4-inch slices).

While potatoes are cooking, place sliced bacon strips in large fry pan over medium heat. Cook bacon pieces, stirring occasionally, add the diced onion, and sauté until the bacon is crispy and the onion is translucent. Remove the cooked bacon and onion to a small bowl, reserving about 1/4 – 1/3 cup bacon grease in the fry pan.

Slowly add vinegar, sugar, Dijon, salt, pepper to the reserved bacon grease. Bring to a simmer, stirring to incorporate. Add the minced garlic and cook for a minute until the garlic starts to turn a light golden color.

Remove pot from heat, add the sliced potatoes, gently mixing until potatoes are evenly coated and have absorbed the liquid. Carefully fold in the bacon and onion mixture along with the sliced parsley.

Transfer to a serving dish, garnish with additional chopped parsley and serve hot or warm. Leftovers may be refrigerated and warmed a bit in the microwave to serve.