

## **Authentic German Potato Salad**

<https://www.allrecipes.com/video/1280/authentic-german-potato-salad/transcript>: <https://dontveter.com/ec/german-potato-salad.pdf>

The Allrecipes member who submitted this authentic German potato salad recipe comments: this is my mother's recipe.

Everyone, German or not, loves it.

It is easy to double the recipe as well.

I also bring it to potlucks and we also have it at home on special occasions.

There are usually no leftovers, but if there are, they don't last long.

Start this recipe by peeling 6 to 8 medium all-purpose potatoes.

Chop them into one inch pieces.

Cut enough to make three generous cups.

Place the potatoes in a large pot and filled with enough water to cover them by 1 to 2 inches.

Bring the potatoes to a boil.

Lower the heat and cook the potatoes for about 10 minutes or until they are tender and can be easily pierced with a fork.

Drain and set them aside to cool.

Next, peel and finely chop a small onion.

Now finely chop some fresh parsley.

You'll need one tablespoon.

Cook four slices of bacon in a large deep skillet over medium high heat until the bacon is browned and crisp, turning as needed.

Transfer the bacon to a plate lined with paper towels to drain.

And once it is cooled chop or crumble the bacon and set it aside.

Add the chopped onion to the bacon fat in the skillet and cook the onion over medium heat, stirring often until browned.

Add a quarter cup of white wine vinegar to the skillet.

Along with two tablespoons of water, a teaspoon of salt, 1/8 of a teaspoon of ground black pepper, three tablespoons of sugar or less to taste.

Stir the ingredients well and bring the mixture to a boil.

Then stir in the potatoes.

The chopped parsley and half of the crumbled bacon.

Cook the mixture until it is heated through, stirring occasionally.

Transfer the potato salad to a serving dish.

Sprinkle it with the remaining crumpled bacon and top it with some more chopped parsley and serve it warm.

One member said they substituted dill for the chopped parsley in this German potato salad and it tasted great.

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<https://www.almanac.com/recipe/american-style-potato-salad>