German Potato Salad (Kartoffelsalat)

Make-ahead · Serves 4–6

Ken's note: TBD

Warm potatoes tossed in a bacon, onion, vinegar, and Dijon dressing. Serve warm or at room temperature, with schnitzel or sausages.

Ingredients

- 4 slices bacon (optional, but traditional)
- 2 lb waxy potatoes (Yukon Gold)
- ½ cup diced onion
- ½ cup chicken or vegetable broth
- 3 Tbsp white wine vinegar
- 2 Tbsp vegetable oil
- 1 Tbsp Dijon mustard
- ½ tsp sugar
- Black pepper
- ⅓ cup chopped parsley
- Salt

Method

1. Boil the potatoes whole in salted water until just tender, 20–25 minutes. Peel while still warm, then slice or cube.
2. Cook the bacon until crisp in a skillet, then set aside. Cook the onion in the bacon fat until soft. Add the broth, vinegar, oil, mustard, sugar, and pepper and bring to a simmer.
3. Pour the warm dressing over the potatoes and mix gently. Crumble in the bacon and add the parsley. Taste and salt at the end.