

Authentic German Potato Salad

Prep Time: 30 Minutes

Cook Time: 20 Minutes Ready In: 50 Minutes

Servings: 6

"Bacon adds flavor to this potato salad with a vinegar-based dressing. There are usually no leftovers, but if there are, they don't last long!"

Ingredients:

3 cups diced peeled potatoes
4 slices bacon
1 small onion, diced
1/4 cup white vinegar
2 tablespoons water
3 tablespoons white sugar
1 teaspoon salt
1/8 teaspoon ground black pepper
1 tablespoon chopped fresh parsley



Directions:

Day1

1. Place the potatoes into a pot, and fill with enough water to cover. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork. Drain, and set aside to cool.
2. Place the bacon in a large deep skillet over medium-high heat. Fry until browned and crisp, turning as needed. Remove from the pan and set aside.
3. Add onion to the bacon grease, and cook over medium heat until browned.

Day 2

1. Put onion in skillet and add the vinegar, water, sugar, salt and pepper to the pan. Bring to a boil, and then add the potatoes and parsley. Crumble in half of the bacon. Heat through, then transfer to a serving dish. Crumble the remaining bacon over the top, and serve warm.