

## *Idiot's Kitchen Recipe – German Potato Salad*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



Ingredients:

2-3 pounds potatoes – any kind will do.

8 slices bacon

1 medium onion – chopped

½ cup (or more) cider vinegar

2 Tablespoons sugar

2 green onions – chopped, green parts only

Salt & Pepper

Cut the bacon into small pieces and cook over medium low heat to render the fat out of the bacon. When the bacon is crispy, drain it on a paper towel leaving the bacon grease in the pan.

If you're using small, new potatoes as pictured, cut them in half. If you're using larger russet or other potatoes, peel them and cut them in half to cook. After they cook, drain and cut into bite-sized pieces. Put the potatoes in a pot and cover with water. Boil for 10-12 minutes or until tender when pierced by a fork.

While the potatoes cook, sauté the onion in the reserved bacon grease until tender but not browned. Add 2 Tablespoons of sugar and ½ cup of cider vinegar to the onions. Stir to dissolve the sugar and then turn the heat down to LOW to keep the sauce warm but not cook off any more liquid. Season with salt & pepper keeping in mind that the bacon is already salty.

When the potatoes are fork tender, drain, cut up if necessary, and top with the warm onion vinegar sauce. Add the reserved bacon and stir gently to combine. Let the potatoes sit for a few minutes to absorb the vinegar sauce. Garnish with green onions and serve warm or at room temperature.