



# Authentic German Potato Salad

*By On Top of the World Chefs*

*9 Servings*

*Ingredients:*

- 3 cups red skin potatoes, peeled and diced
- 10 slices bacon
- 1 small onion, diced
- ¼ cup white vinegar
- 2 T water
- 3 T white sugar
- 1 tsp salt
- 1/8 tsp ground black pepper
- 1 T chopped fresh parsley

**Directions:** 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. 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. Add onion to the bacon grease and cook over medium heat until browned. Add the vinegar, water, sugar, salt and pepper to the pan. Bring to a boil; then add the potatoes and parsley. Crumble in half of the bacon. Heat through and then transfer to a serving dish. Crumble the remaining bacon over the top and serve warm.

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Amount Per Serving	
<b>Calories</b>	104.6
<b>Total Fat</b>	3.5 g
Saturated Fat	1.2 g
Polyunsaturated Fat	0.4 g
Monounsaturated Fat	1.7 mg
<b>Cholesterol</b>	6.0 mg
<b>Sodium</b>	133.1 mg
<b>Potassium</b>	266.2 mg
<b>Total Carbohydrate</b>	15.4 g
Dietary Fiber	1.3 g
Sugars	6.3 g
<b>Protein</b>	3.3 g

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