



Recipes

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German Potato Salad

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

3 lbs. Potatoes Yukon Gold , skin-on , cut into cubes

3/4 lb. Bacon , thick-cut

1/2 cup Apple Cider Vinegar

1/2 cup Sugar

1 1/2 Tbsp. Whole Grain Mustard

3 Tbsp. Dill , minced

1 1/4 cups Red Onion finely chopped

Salt and Pepper to taste

Directions:

1. Place cubed potatoes in a large stock pot, add water and fill to 2" above potato line. Salt the water (optional) and bring to a boil over medium heat. Reduce to a simmer, and continue cooking for 12-17 minutes or until potatoes are fork tender. Remove from water. Reserve chilled.

2. Meanwhile, in a medium skillet, over medium heat, render bacon until crisp. Remove bacon from pan and drain on paper towels to remove excess fat.

3. In a large mixing bowl, combine apple cider vinegar, sugar, whole grain mustard and dill, whisk until well combined and sugar dissolves. Add onion and cooled bacon. Add potatoes and toss well to coat. Reserve chilled for 4 hours or overnight.