



German Potato Salad

INGREDIENTS:

- 2 pounds red potatoes
- 1 teaspoon salt for boiling the potatoes
- 12 ounces bacon
- 1/3 cup apple cider vinegar
- 3 tablespoons sugar
- 1 tablespoon Dijon mustard
- 1/2 teaspoon salt
- Freshly ground black pepper
- 1 tablespoon minced fresh garlic about 3 large cloves
- 1/2 cup chopped fresh parsley

INSTRUCTIONS:

1. Cut potatoes to equal sized portions and place in a stock pot. Cover with water and 1 tsp of salt. Bring to a boil, then reduce to simmer for 15-20m or until fork tender. Drain and let dry. Once cool enough to handle, cut potatoes in coin slices.
2. Cut raw bacon into bite sized pieces and cook in a pot/skillet until crispy. Remove bacon from the pot/skillet and add in vinegar, sugar, Dijon, salt and pepper to the bacon grease. Stir for a couple minutes before adding the minced garlic. Only cook the garlic for 30 seconds --careful not to scorch or burn!
3. Add the sliced potatoes into the pot/skillet and gently mix until the potatoes have absorbed all the liquid.
4. Add in the cooked bacon and chopped parsley

Original recipes: I mixed two recipes to get to the German Potato Salad we used. But here are those two recipes: <https://www.cookingclassy.com/german-potato-salad/> and

<https://www.foodnetwork.com/recipes/bobby-flay/german-potato-salad-recipe-1915379>