



## German Potato Salad

Recipe By CLARK NEAL

SERVES: 6-8

### INGREDIENTS:

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| <input type="checkbox"/> 2 lbs. red-skinned potatoes, cubed            | <input type="checkbox"/> ½ cup Laura Lynn apple cider vinegar |
| <input type="checkbox"/> ½ lb. thick-cut bacon, cut into ½-inch pieces | <input type="checkbox"/> 3 tbsp. granulated sugar             |
| <input type="checkbox"/> 1 cup onion, diced                            | <input type="checkbox"/> 1½ tsp. kosher salt, divided         |
|  | <input type="checkbox"/> ½ tsp. black pepper                  |
|  | <input type="checkbox"/> 2 tbsp. chopped parsley              |

### DIRECTIONS:

- ☐ 1. Place cubed potatoes in a large stock pot and add enough cold water to cover the potatoes several inches. Add 1 tsp. kosher salt to the pot and bring potatoes to a boil. Cook 7-10 minutes. until a sharp knife easily pierces a potato. Drain potatoes in a colander.
- ☐ 2. Cook bacon in a large skillet over medium heat until bacon is cooked crispy, about 6 minutes. Use a slotted spoon to remove the bacon to a plate, leaving bacon grease in the pan.
- ☐ 3. Add onion to the skillet with the bacon grease, and cook for about 5 minutes, or until onion is translucent. Stir in apple cider vinegar, sugar, remaining ½ tsp. salt, and pepper. Increase heat to medium-high, and bring to a boil.
- ☐ 4. Add potatoes to the skillet, and cook until potatoes are warmed through, the dressing starts to thicken, and the potatoes start to absorb the dressing. Add in most of the bacon, reserving some for topping.
- ☐ 5. Stir in parsley, transfer to a serving bowl, and top with reserved bacon.
- ☐ 6. Serve warm, or at room temperature.

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**Did you make this recipe?**

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