

German Potato Salad

Ingredients:

3.5 lbs red Potatoes
1.75 tsp Salt, for boiling the Potatoes
20 oz Bacon strips
½ cup Apple Cider Vinegar
3 tbsp granulated Sugar
1¾ tbsp Dijon Mustard
1 tsp Salt
Freshly ground black Pepper
2 tbsp minced fresh Garlic, about 3 cloves
¾ cup chopped fresh Parsley

Instructions:

Scrub the potatoes and cut any large potatoes in half so that all of the potatoes are approximately equally sized.
Place the potatoes in a large pot and cover with cold water.
Bring to a boil and stir in 1 tsp of salt.
Reduce heat and simmer the potatoes for 15 to 20 minutes or until tender when stabbed with a fork.
Drain the water.
Leaving the potatoes in the pot, return the pot to the still-hot (but turned off) burner.
Leave the lid off of the pot and allow the potatoes to steam dry for a couple minutes.
Set another large pot over medium heat and, using kitchen shears, cut the bacon strips into approximately 1" pieces directly into the pot.
Cook the bacon, stirring occasionally, until crispy.
While the bacon is cooking, cut the potatoes into ½" thick slices, cutting any extremely large slices in half and set aside.
Once the bacon is done, remove the pot from the stove and use a slotted spoon to remove the bacon pieces to a plate or bowl while leaving the bacon grease in the pot (I had about ¼ cup).
Slowly and carefully add vinegar, sugar, Dijon, salt, and pepper to the pot of bacon grease.
Place the pot back on the burner, bring the mixture to a simmer, and stir for a couple of minutes.
Stir the minced garlic into the mixture and cook for 30 seconds to 1 minute, until the garlic starts to turn a light golden.
Remove the pot from the heat and toss in the sliced potatoes, gently mixing until potatoes have absorbed all of the liquid.
Carefully fold in the cooked bacon pieces and chopped parsley.
Transfer the potato salad to a serving dish and serve hot or warm.
Potato salad should not sit at room temperature for more than two hours before refrigerating any leftovers.

Source:

<https://www.fivehearthome.com/german-potato-salad/#recipe>