

# German Potato Salad

**Yield:** 4 servings as a side dish

## Ingredients:

1 ½ pounds Yukon Gold potatoes  
3 pieces Applewood-smoked bacon (I used pre-cooked bacon), cut into small pieces  
½ cup red onion, chopped  
4 tablespoons extra virgin olive oil, divided  
2 teaspoons Dijon mustard  
¼ cup white wine vinegar  
1/3 cup fresh parsley, finely chopped  
Kosher salt and freshly ground pepper to taste



- Step 1:** Peel potatoes and cut into a medium dice (about 1-inch cubes). Place potato pieces in a medium-sized pot and cover with water. Add 2 teaspoons salt and cook on high heat until water boils. Lower fire and simmer for about 10 minutes or until potatoes are fork-tender. Drain but don't let cool.
- Step 2:** While potatoes are boiling begin sautéing bacon and red onion in a skillet over medium-high heat. Because I use pre-cooked bacon I add olive oil, about 2 tablespoons at this point but if you are using raw bacon there is no need to add oil. Cook until onions are translucent and bacon is cooked (if necessary).
- Step 3:** In a medium bowl stir together Dijon mustard, vinegar, cooked bacon and onions, 2 more tablespoons of olive oil (if using cooked bacon) 1 teaspoon salt and ½ teaspoon pepper. You may need to add more salt – but taste it first. Add the hot potatoes and gently fold together. Add parsley and taste before serving warm.