

German Potato Salad



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Start to Finish Time: 45 minutes

Cooking Time: 35 minutes

Preparation Time: 10 minutes

Categories: Salads

Servings: 6

Source: Adapted from - <http://www.foodnetwork.com/recipes/anne-burrell/german-potato-salad-recipe.html>

Description: An amazing variation on a recipe by Chef Anne Burrell.

Ingredients -

1 1/2 lbs sm new
Burbank Potatoes, cut
bite size
1/2 lb Blue Potatoes,
cut bite size
Sea Salt
Black Pepper, to taste
Extra Virgin Olive Oil
8 slice Bacon, diced
1 med Red Onion,
1/4" dice
3/4 c Chicken Stock
1/2 c Apple Cider
Vinegar
1/4 c chopped Green
Onion tops only
1/4 c chopped Fresh
Parsley

Directions -

Place the potatoes in a medium saucepan, cover generously with water and season with salt and pepper. Bring the pot to a boil and reduce to a simmer until the potatoes are fork tender, about 20 minutes. Drain and reserve.

Coat a large straight-sided skillet with olive oil. Toss in the bacon and bring the pan to medium heat. When the bacon is brown and crisp, toss in the onions and cook them until they are very soft and aromatic, about 7 or 8 minutes.

Add the chicken stock and the vinegar to the onion/bacon mixture. Add the potatoes while they are still warm and cook until most of the liquid is absorbed. The liquid will be somewhat thickened. Taste and season as necessary.

Tossd in the green onion tops and the parsley. Gently toss to combine. Serve either hot or at room temperature.