

GERMAN POTATO SALAD



You will need:

- 3 to 3 1/2 pounds red potatoes
- 6 strips of smoked bacon, chopped into half-inch pieces
- 2 tablespoons extra virgin olive oil
- 1 small onion, thinly sliced
- 1/3 cup white wine vinegar
- 1/2 cup mayonnaise (not Miracle Whip!)
- 1/4 cup Italian parsley (finely chopped)
- Kosher salt and freshly ground black pepper

Cooking directions:

Put the potatoes into a large pot and fill with cold water until it covers them by 3 or 4 inches. Place the pot over a high heat and allow it to come to a boil. Reduce to a simmer and gently cook the potatoes until they are fork tender (about 12 to 15 minutes). You'll know the potatoes are done when a small paring knife can be inserted into the center of the potato and you don't feel a *crunch*.

Drain the potatoes in a colander and allow them to cool just enough so that you can handle them.

While the potatoes are cooling, heat the olive oil in a skillet and fry the bacon until it is crisp. Turn off the heat and remove the bacon from the skillet, allowing it to drain on paper towels. While the skillet is still warm, add the vinegar to the bacon drippings and mix well.

Peel the potatoes and slice in half lengthwise. Slice potatoes into 1-inch half moons and place into a large mixing bowl. While the potatoes are still warm, add the vinegar mixture and toss well. Add the mayonnaise, onions, parsley, bacon bits and season liberally with salt and pepper. Mix well, being careful not to break up the potatoes, and give it a taste. Re-season if necessary and refrigerate for at least two hours before serving. This potato salad can be made one or two days in advance.