

German Potato Salad

SERVES 6–8 AS A SIDE DISH



INGREDIENTS

- 2 pounds medium red potatoes (1 to 2 inches in diameter), unpeeled, scrubbed, and halved if smaller or quartered if larger
- 1 tablespoon table salt
- 8 ounces bacon (about 8 strips), cut crosswise into ½-inch pieces
- 1 medium onion, chopped fine (about 1 cup)
- ½ teaspoon sugar
- ½ cup white vinegar
- 1 tablespoon whole-grain German-style mustard
- ¼ teaspoon ground black pepper
- ¼ cup chopped fresh parsley leaves
- Additional salt to taste

FIRST

Place potatoes, 1 tablespoon table salt, and water to cover in large saucepan or Dutch oven, bring to boil over high heat, then reduce heat to medium and simmer until potatoes are tender (thin-bladed paring knife can be slipped into and out of potatoes with little resistance), about 10 minutes. Reserve ½ cup potato cooking water, then drain potatoes; return potatoes to pot and cover to keep warm.

NEXT

While potatoes are cooking, fry bacon in large skillet over medium heat, stirring occasionally, until brown and crisp, about 5 minutes. With slotted spoon, transfer bacon to paper towel-lined plate; pour off all but ¼ cup bacon grease. Add onion to skillet and cook, stirring occasionally over medium heat until softened and beginning to brown, about 4 minutes. Stir in sugar until dissolved, about 30 seconds. Add vinegar and reserved potato cooking water; bring to simmer and cook until mixture is reduced to about 1 cup, about 3 minutes.

LAST

Off heat, whisk in mustard and pepper. Add potatoes, parsley, and bacon to skillet and toss to combine; adjust seasoning with additional salt to taste. Transfer to serving bowl and serve.