

This German Potato Salad Is a Bacon Lovers Dream

Ingredients to Gather

- 2 1/2 pounds red potatoes
- 6 ounces thick-cut bacon slices (6 to 7 slices), diced
- 3 tablespoons apple cider vinegar
- 1 tablespoon Dijon mustard
- 1/3 cup thinly sliced scallions
- 1/2 teaspoon kosher salt, plus more as needed
- Freshly ground black pepper
- 1/4 cup coarsely chopped fresh parsley leaves

Directions to Follow

Halve the potatoes (quarter if large), then cut crosswise into 1/2-inch-thick slices. Place in a large saucepan of heavily salted water and bring to a boil over medium-high heat. Reduce the heat to medium and simmer until the potatoes are knife-tender, 4 to 5 minutes. Meanwhile, cook the bacon and make the dressing.

Place the bacon in a medium frying pan and cook over medium heat, stirring occasionally, until crisp and browned, 15 to 20 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate and set aside. Measure out 1/4 cup of the bacon fat and place in a large heatproof bowl.

After this, add the vinegar, mustard, scallions, and 1/2 teaspoon salt to the bacon fat. Season the mixture with pepper and then whisk the ingredients together. After this, set it aside until the potatoes are done. Drain the potatoes and place them in the bowl of dressing, using a rubber spatula to toss and combine the ingredients. Add salt and pepper to taste and then set the potatoes aside for about 20 minutes to allow them to cool and so that the flavors can meld together. After

this, add the parsley and the bacon you kept out and serve the potato salad either warm or at room temperature.

Wow! We really like this potato salad because it's practically hearty enough to be a meal all on its own. Plus, we like serving it at our backyard BBQs because it's different from the potato salad most people expect. Yum!

Article Source: The Kitchn