

Kartoffelsalat

German Potato Salad



Yum Yum!

My German grandmother used to make this but I didn't learn to make it until I lived in Germany. My grandmother put sugar in most things that she cooked. I have seen a lot of variations in seasoning but the basics

always include Bacon Fat, Onions and
Vinegar.

Ingredients:

1. Red or Yellow Potatoes.....2 or 3
2. Bacon
3. Vinegar
4. Sugar
5. A bunch of Green Onions
6. One hard boiled Egg
7. Celery.....optional garnish
8. Salt
9. Black Pepper



Scratch around and make a nice pile of German looking things.



Get the Bacon started.



Put 10 or 12 slices in a pan, cover it and put the heat on low. I put it on low so I can mess with other stuff and not worry about burning it.



What I do with potatoes is cut them in half and put the cut side down. This way you can put them side by side and slice several at once while they are no trying to escape.



Dump the Potatoes in a pan of water and put the fire on high.....boil.



Cut the root ends off the Green Onions.



Plant them.



And put them in your Garden.



Cut the Green Onions into wee small bits.
Most recipes use a whole white or yellow
Onion but I like the Green for the color.



Boil the Potatoes only until you can just pierce them with a fork. They should still be firm and not mushy.



Drain the Potatoes.



Run cold water on them to stop them from cooking.



It's Time to check the Bacon. I tilt the pan to one side so that the Bacon is covered by the rendered Fat. It needs to be very crispy.....all the Fat rendered out.



Pour the fat into another pan.



You could mash the Bacon with a wooden spoon to keep it from falling out and to squeeze out all the Fat.



Keep the Bacon to crumble on top of the Salad later.



Pour about an inch of water in the Bacon pan.



You boil the water in the Bacon pan for two reasons. First to deglaze (clean) it. And second because you need the water to make a little sauce for the Salad. Scrap the bottom with a wooden spoon to get all the Bacon bits.



Now put just a little bit, a teaspoon, of flour in the Fat and put the fire on medium to make a little Roux.



Stir it around and don't let it burn.



Now pour in the water.



Add a little Vinegar.....maybe not quite
 $\frac{1}{4}$ cup.



Now a little Black Pepper.



And a little Salt.



And a little Sugar.



Dump about half of the Onions
in.....save some for later.



Cook the Onions just long enough to add flavor but try to keep a little of the Green color.



Dump the Potatoes into something that you can put in the oven.



Pour the Onion mess on the Potatoes.



Sprinkle around some more Onions. Put it in the oven on °350 oven until it bubbles a little and reserve a few Onions for when it comes out.



When you take it out of the oven, garnish with some sliced Hardboiled Eggs.



And last; right before serving, crumble the Bacon and the last of the Onions over all of it.



You could put the whole thing in a fancy serving dish, sprinkle on a few more Onions and everybody will think it tastes even better.



It might be nice to have some other German things to go with it.

En Guete!