

# Grandma Block's Hot German Potato Salad

(Heiss Kartoffelsalat)



**Ingredients:**

4 large potatoes  
5 thick slices of bacon  
1 Cup chopped onion

Mix dressing ingredients in measuring cup:

$\frac{1}{4}$  Cup wine vinegar  
 $\frac{1}{4}$  Cup water  
 $\frac{1}{4}$  Cup sugar

Use to taste: Salt and Pepper



1. Here I used Russet potatoes and peeled them and cut them in half to speed up the cooking. You can of course boil them unpeeled. You can also use a white or red potato.

The key is to not over cook the potatoes so they still hold a nice cube shape when you dice them. If you can boil them a day ahead that works well.



Potatoes are done when they reach a temperature of 208 to 211 degrees F.

If you don't have a thermometer, take one out periodically and pierce it with a fork to check for softness. Remove from heat as soon as the fork goes through easy, and carefully drain the potatoes and cool, then cut in 1 / 2 inch chunks.



2. I like to cut the bacon when it is still frozen. I just take the whole stack and cut strips.

Fry the diced bacon in a large skillet over medium heat, stirring often, until almost crisp.

Add chopped onion and continue stirring until onion is cooked and turns slightly golden brown.



3. Add the cubed potatoes and And cook till lightly browned.



4. Mix the dressing ingredients in a glass measuring cup, this makes it easy to pour into the potatoes and coat without breaking up the potatoes.



5. Gently pour into a bowl to serve