



Yield: Serves 4-8

Red Skinned Potato Salad

AKA: 'German Style' Potato Salad
OR North German Potato Salad

Ingredients:

- 2 lbs Small Red Skinned Potatoes - quartered (LEAVE SKIN ON)**
- 6 Hard Boiled Eggs - chopped**
- 1 lb Bacon - cooked and crumbled**
- 1 Medium Red Onion - quartered and thin sliced**
- ½ Cup Sour Cream**
- ½ Cup Mayonnaise - (Optional) Can substitute with equal part sour cream**
- ¼ Cup Red Wine Vinegar - can substitute cider OR white wine vinegar if desired**
- Kosher Salt and Fresh Ground Black Pepper to taste**

-OPTIONAL-

- ¼ Cup Fresh Dill - chopped**
- ⅛ - ¼ Cup Whole Grain Mustard - amount to taste**
- 1 Large Celery Stalk - chopped**
- SUBSTITUTE FOR ONION: 1 Bunch Green Onion - thin sliced**

Preparation:

- 1) IF NOT ALREADY COOKED:** Place bacon in a COLD large skillet and place over low to medium-low heat - As the bacon begins to 'curl' flip and continue to cook - Flip regularly until cooked to your liking - Transfer cooked strips to absorbent paper and allow to drain and cool until easily handled - Once cool enough to handle, chop or crumble -Set aside
- 2)** Place potatoes in a large pot and add enough cold water to cover potatoes by 1 inch - Season the water generously with salt
- 3)** Place over high heat and bring to a boil - Reduce heat to medium-low, cover the pot, and allow to simmer until potatoes are tender (apx 10-15 minutes)
- 4)** Drain potatoes and transfer to a large bowl - IMMEDIATELY drizzle the vinegar over the potatoes (tossing as you go to ensure even distribution) - The vinegar will be completely absorbed into the potatoes
- 5)** In a separate bowl, whisk together sour cream, mayonnaise, vinegar, and mustard (if using) until thoroughly combined - Pour mixture over potatoes and fold to combine (you want the potatoes to still be warm so that they will absorb some of the dressing)
- 6)** Add remaining ingredients to the potatoes and fold to combine (you want to 'fold' everything together as not to break up the potatoes)
- 7)** Taste and adjust seasoning
- 8)** Cover and chill in refrigerator for 1 hour before serving to allow flavors to meld