



## German Potato Salad

**PREP TIME**

15 Min

**TOTAL TIME**

45 Min

**SERVES**

6



Nancy Fuller

Farmhouse Rules

A comforting, warm and filling side, this German potato salad uses Yukon gold potatoes, chopped bacon, grainy mustard and chives.

### DIRECTIONS FOR: GERMAN POTATO SALAD

#### INGREDIENTS

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2 lb(s) Yukon gold potatoes, sliced 1/2-inch thick

4 oz bacon, chopped

Kosher Salt

1 yellow onion, chopped

2 ½ cups low-sodium chicken stock

¼ cup white wine vinegar

2 Tbsp grainy mustard

1 bunch chives, chopped

#### DIRECTIONS

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1. Place the sliced potatoes in a pot and cover with water. Bring to a boil over high heat, then reduce to a simmer and cook until fork tender, 8 to 10 minutes. Drain the potatoes. Let cool slightly, then transfer the potatoes to a large bowl.

2. While the potatoes are cooking, place the bacon and some salt in a large saute pan. Cook over medium-low heat until crisp, 8 to 10 minutes. Remove the bacon with a slotted spoon and add it to the bowl with the potatoes. Add the onions and a pinch of salt to the hot pan and cook until softened and translucent, about 5 minutes. Add the chicken stock, vinegar, mustard and chives and bring to a boil. Pour the dressing over the potatoes and toss to coat.
3. Serve warm or at room temperature.

See more: [Dinner](#), [Lunch](#), [European](#), [Pork](#), [Potatoes](#), [Side](#)

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