

AUTHENTIC GERMAN POTATO SALAD

Ingredients

3 cups diced peeled potatoes	1 ½ Tbsp white sugar, or more to taste
4 slices bacon	
1 small onion, diced	1 tsp salt
¼ cup white vinegar	⅛ tsp ground black pepper
2 Tbsp water	1 Tbsp chopped fresh parsley

Directions

1. Place potatoes in a large pot and add water to cover by at least 1 to 2 inches; bring to a boil. Cook until potatoes are easily pierced with a fork, about 10 minutes. Drain, and set aside to cool.
2. While the potatoes are cooking, place bacon in a large, deep skillet over medium-high heat. Fry until browned and crisp, 10 to 12 minutes, turning as needed. Transfer bacon to a paper towel-lined plate and crumble when cool enough to handle. Leave bacon grease in the skillet.
3. Cook onion in the bacon grease over medium heat until browned, 6 to 8 minutes. Add vinegar, sugar, water, salt, and pepper to the pan and bring to a boil.
4. Once boiling, add potatoes, and ½ of the crumbled bacon. Cook until heated through, 3 to 4 minutes.
5. Transfer warm potato salad to a serving dish and sprinkle remaining crumbled bacon over top. Garnish with parsley and serve warm.

*Note: start with 1 ½ tablespoons sugar and add more to suit your taste