

Homemade German Potato Salad

Ingredients:

4lbs of Yukon Gold Potatoes (you can also use red potatoes)
2 large white onions
1 ½ lbs of bacon cooked and grease reserved
1 to 1 ¼ cup of Apple Cider Vinegar
1 tablespoon spicy brown mustard
1 cup of white sugar
1 bunch of green onions with the green part cut into small pieces
Salt and Pepper to taste

Directions:

Fill a large pot with enough water to boil the potatoes. Add 2 tablespoons of salt to the water. While you are waiting for the water to boil, wash the potatoes and cut into half inch pieces leaving the skin on. Dice the onions and then fry up the bacon. As you are frying the bacon you will need to reserve the bacon grease. BE CAREFUL! Hot bacon grease is dangerous so make sure you pour it carefully into a container that can handle the heat! Fry the bacon until it is crisp and then once it has cooled crumble it into small pieces....maybe eat one slice...you will still have enough. Once the water comes to a boil put the cubed potatoes into the water and boil until the potatoes are tender enough for you to easily put a fork into them. Drain the potatoes and put them to the side. Using a large frying pan, most likely the one you were frying the bacon in, pour the bacon grease into the pan and put the heat to medium high. Once the grease is hot carefully pour the white onions into the pan and fry them until they are starting to soften but have not browned yet. Next, pour the apple cider vinegar, sugar and the mustard into the pan and stir until they are incorporated. At this point give the mixture a taste. It should have enough sweetness so that the vinegar is not overwhelming. If you would like, adjust with either more sugar or more vinegar depending on your taste. Using the same pot that you boiled the potatoes in, return the potatoes to the pot and pour in the onion mixture and ¾ of the cooked crumbled bacon and stir with a large strong spoon until the entire mixture is well combined. At this point you can add some salt and pepper if you would like, but it is not necessary. Serve the German Potato salad in a large bowl while it is still warm and sprinkle the remaining bacon on the top along with the green onions. This will give you 5 to 6 servings for normal people, or 4 servings if you are Fr. Jeff! Enjoy!!