

Bayerischer Kartoffelsalat (Bavarian Potato Salad)

Number of Servings: 4

In Germany, there are as many different recipes for potato salad as there are cooks. This particular recipe came from a chef in Bavaria (*Bayern*).

Ingredients

2 pounds Potatoes
2 teaspoons Caraway Seeds
Salt
2 small Onions
3/4 cup Chicken Broth
2 tablespoons White Wine Vinegar
1 - 2 pinches Sugar
Freshly ground pepper, to taste
2 tablespoons Vegetable Oil
3 tablespoons chopped Parsley
1/2 pound bacon

Instructions

Add potatoes, water, salt, and caraway seeds to a large pot. Cook potatoes for about 30 minutes or until potatoes are cooked through.

Rinse cooked potatoes with cold water. Set aside and let them cool. Peel potatoes and cut into thin slices. Add potato slices to a salad bowl.

Peel and chop onions. Fold into the potato slices.

In a separate bowl mix the chicken broth, vinegar, sugar, and oil. Add salt and pepper to taste. Pour over the potatoes and gently fold into potato mixture. Allow to sit and marinate for 2 hours.

Fold parsley into potato salad.

Cut bacon into small pieces and fry in a frying pan until crispy. Pour bacon and optionally the grease over the potato salad. Serve salad immediately.