



German Potato Salad

Makes 4 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

3 medium potatoes
4 slices bacon
1 small onion
¼ cup white vinegar
2 Tbsp. water
3 Tbsp. white sugar
1 tsp. salt
⅛ tsp. ground black pepper
1 Tbsp. parsley (If using fresh, gently rub parsley under cold running water.)

Directions

1. Wash hands with soap and water.
2. Scrub the potatoes with a clean vegetable brush under running water. Once clean, peel and cube the potatoes.
3. Place the potatoes into a cooking pot. Fill with enough water to cover. Bring to a boil.
4. Cook until easily pierced with a fork, about 10 minutes. Drain potatoes and set aside to cool.
5. In a separate large deep skillet, add bacon over medium-high heat.
6. Wash hands with soap and water after handling uncooked bacon.
7. After bacon is browned and crisp remove from the pan and set aside.
8. Once the bacon has cooled crumble into small pieces.
9. Wash hands with soap and water.
10. Scrub the onion with a clean vegetable brush under running water. Dice the onion.
11. Add the onion to the large deep skillet with the bacon grease and cook over medium heat until browned.
12. Add the vinegar, water, sugar, salt and pepper to the pan.
13. Bring to a boil, then add the potatoes, parsley, and half of the bacon crumbles. Heat through, about 5 minutes.
14. Transfer salad to a serving dish. Crumble the remaining bacon over the top.
15. Serve warm and enjoy!

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