

Potato Salad with Bacon (Kartoffelsalat)



Ingredients

- 3 pounds small red-potatoes (about 2 inches in diameter), washed well
- 10 slices bacon, cut crosswise into 1/4-inch strips (about 1/2 pound)
- 1 large onion, chopped (about 1 1/2 c)
- 1/2 teaspoon sugar
- 3 tablespoons cider vinegar
- 3/4 cup beef broth
- 2 tablespoons chopped fresh parsley leaves

Garnish: chopped fresh parsley leaves

Directions

In a large saucepan combine potatoes with salted water to cover by 1 inch and simmer until just tender, about 20 minutes. While potatoes are cooking, in a large heavy skillet cook bacon over moderate heat, stirring, until browned and crisp. Transfer with a slotted spoon to paper towels to drain. Drain potatoes and let stand until cool enough to handle. Cut potatoes into eighths and in a bowl combine with bacon. Keep mixture warm, covered.

Pour off all but 3 tablespoons fat from skillet and sauté onion over moderately high heat, stirring, until softened, about 3 minutes. Add sugar, 2 tablespoons vinegar and broth and simmer 2 minutes. Add onion mixture to warm potatoes with parsley and remaining 1 tablespoon vinegar, tossing gently, and season with salt and pepper.

Serve potato salad warm or at room temperature, garnished with parsley.