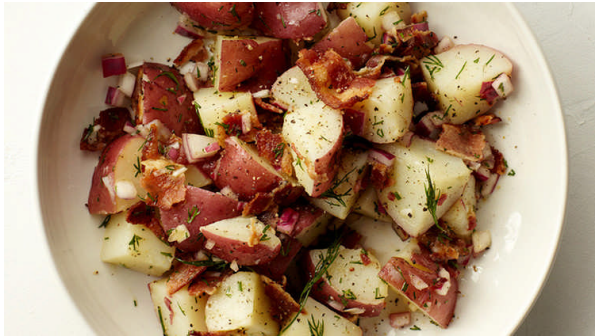


martha stewart



German Potato Salad

Skip the mayo and opt for this vinegary German-style potato salad studded with bacon that's delicious warm or cold.

50 mins
TOTAL TIME

10 mins
PREP

6
SERVINGS

Ingredients

8 ounces bacon

Salt and pepper

3 pounds (8 to 10) medium red potatoes,
scrubbed

1/2 cup diced red onion

2 tablespoons apple cider vinegar

1/4 cup chopped fresh dill

Directions

1. Cook chopped bacon, reserving fat.
2. In a large pot, bring potatoes to a boil in salted water over high. Reduce to a simmer and cook until tender when pierced with a knife, 15 to 20 minutes. Drain and let cool completely. Cut potatoes into 1 1/2-inch pieces.
3. In a large bowl, combine bacon and fat, red onion, vinegar, and dill. Add potatoes and toss to combine. Season with salt and pepper. To store, cover and refrigerate up to 1 day.

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