

Swabian Potato Salad

From Nelson's Kitchen
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In the Summer of 2017 we travelled with my Mom through the South of Germany. It was a trip to go and visit the places from where our German ancestors had departed to go to Brazil in 1828. One Sunday afternoon we went to a Biergarten with classic music just outside of Munich called Waldwirtschaft. There I tasted this German potato salad that created a lasting palate memory. Going back home I started researching and discover that it was what is called a Swabian potato salad. Swabia is a region in the Southwest of Germany. I was fortunate to find this recipe for Swabian Potato Salad in a blog by Kimberly. The blog contains step-by-step pictures that I recommend reviewing.

This is an excellent salad for a party because it tastes even better on the next day and therefore it can be prepared the day before and stored in the refrigerator.

Ingredients:

- 3 pounds small Yukon gold potatoes of similar size, skins scrubbed and peels left on
- 1 medium yellow onion, chopped
- 1 1/2 cups water mixed with 4 teaspoons beef bouillon granules (Vegans: use vegetable bouillon)
- 1/2 cup white vinegar (add a few dashes of Essig Essenz if you have it)
- 3/4 tablespoon salt
- 3/4 teaspoon freshly ground white pepper
- 1 teaspoon sugar
- 2 teaspoons mild German mustard (I recommend D&S Seldorf Style German Mustard. If you can't get it, use regular yellow mustard)
- 1/3 cup neutral-tasting oil
- Fresh chopped chives for garnish

Procedure:

1. Boil and slice the potatoes

- Boil the potatoes in their skins in lightly salted water until tender.
- Let the potatoes to cool until you can handle them.
- Peel the potatoes and slice them into 1/2 inch slices.
- Put the sliced potatoes in a large mixing bowl and set aside.

2. Season the potatoes

- Add onions, beef broth, vinegar, salt, pepper, sugar, and mustard to a medium saucepan and bring to a boil.
- As soon as it boils, remove from heat and pour the mixture over the potatoes.
- Cover the bowl of potatoes and let sit for at least one hour.

3.
 - After at least one hour, gently stir in the vegetable oil and season with salt and pepper to taste.
 - If too much liquid remains, use a slotted spoon to serve.
 - Serve garnished with fresh chopped chives. Serve at room temperature.
 - This potato salad is best the next day (remove from fridge at least 30 minutes before serving).