



German Potato Salad

Ingredients

- › 4 medium white potatoes (cooked)
- › 1/2 cup onion, chopped
- › 1 TBSP soft butter
- › 1/4 cup water
- › 2 beef bouillon cubes
- › 1/4 cup vegetable oil
- › 1/4 cup vinegar
- › salt & pepper to taste
- › 1/4 cup chopped parsley (optional)
- › 3 slices of cooked crisp and chopped bacon
- › 1 tsp Hofmann German Style Mustard

⌚ Prep Time

20 minutes

⌚ Cook Time

25 minutes

🍴 Serves

4 people

Directions

- * Cook potatoes in skin till tender (not too soft) needs to be on the firm side. Set aside to cool.
- * Sauté onion in water and butter till high simmer.
- * Add bouillon cubes. Set aside to cool.
- * Peel cooled potatoes and slice into disks about 1/8" thick.
- * Put potatoes in casserole dish.
- * Drizzle oil and vinegar over top of potatoes.
- * Pour onion mixture on top, salt & pepper to taste finish with crumbled bacon bits. Diced parsley optional.
- * Do not mix. Let sit at least 1-2 hours in the refrigerator to let flavors blend. Overnight is even better.
- * Mix all together before serving.
- * Serve cold or bring to room temperature.



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