



German Potato Salad

10 servings

Ingredients:

5 lbs medium-sized red potatoes

5 thick slices bacon

1 medium onion, finely diced

1/3 to 1/2 cup of water

2 tbsp beef base or 2 beef cubes

Salt, freshly cracked black pepper

Preparation:

- Boil potatoes, skin-on in salted water until they can easily be pierced with a small kitchen knife. Don't overcook.
- Peel the drained and rinsed potatoes while still warm, it's easier to peel when they are warm.
- Cut them in half and slice them about 1/8" thick. Spread the slices on a large plastic platter (a metal baking sheet might cause blue/black spots on the potatoes) and place them in the oven (NOT turned on) over night so they dry out on the surface. Flip them over every now and then.
- Remove the major chunks of fat off of the bacon and cut the lean pieces in smallish to medium-sized dice.
- Cook the bacon in a small sauce pan for a few minutes and add the diced onion for another few minutes.
- Add 1/3 cup of water and the beef base/cubes. Mix well. Scrap any pieces from the bottom of the sauce pan. Add freshly cracked pepper and salt to taste.
- Put dried potato slices in a bowl and add the bacon/onion mixture. Mix well and add pepper and/or salt if needed.
- Let the salad "marinate" in the fridge for a couple of hours before serving.