

Potato Salad from Southern Germany

Here are a few things I learned while making the salad. First, you'll need waxy potatoes. I used Yukon Golds. Don't worry if the sliced potatoes fall apart a bit. That adds more flavor! However, you don't want mashed potatoes. I ordered some German pickles on Amazon, and I use them in both this salad and my Herring recipe. They are sweeter and have more flavor. As for the broth, I used beef broth, but you can also use vegetable or chicken broth.

When combining the potatoes and broth, make sure they're both hot. This helps the flavors meld together, and the potatoes absorb the broth. Don't worry if some of the potato slices break apart. The salad develops its flavor after sitting at room temperature for an hour or longer. It's fine the next day, although you need to refrigerate leftovers. You can easily double this recipe. Some restaurants in Germany make huge amounts of this salad.

Ingredients:

This recipe makes 4 servings.

2 pounds Yukon potatoes
1 medium yellow onion, minced (1cup)
1 1/8 cup beef broth
1 TBS sunflower oil
3 TBS champagne vinegar or apple cider vinegar
1 tsp. sugar
1 1/2 tsp. salt
1 tsp. freshly ground pepper
1/3 cup diced pickles
3 TBS chopped parsley

Directions:

Start by giving the potatoes a good rinse and placing them in a big pot. Fill the pot with water and add a tablespoon of salt. Bring the water to a boil over high heat. Once it's boiling, turn down the heat and cover the pot partially. Let the potatoes simmer for about 20 to 25 minutes. Keep an eye on them and check if they're done by poking them with a sharp knife. If they're soft, they're ready! Do not overcook them, or they will get mushy.

Heat the oil in a frying pan and add the onions. Cook the onions over medium-low heat until glassy, but you do not want to brown the onions. This will take between 5 to 8 minutes. Whisk the mustard into the onions and whisk for about a minute. Add broth, vinegar, salt, sugar, and pepper, and bring to a boil. Put the hot mixture over the hot potatoes. Gently combine them with a large spoon. Some of the potatoes will fall apart, and that's OK. You will also have quite a bit of liquid left in the salad. Add salt, pepper, and sugar if needed. Add the pickles and the parsley. Cover the bowl and let the salad sit for an hour or longer at room temperature. Most of the liquid will disappear. Any leftovers can be refrigerated, and the salad is just as good the next day.

Guten Appetit!

Recipe by Sunnycovecchef and many German Cooks

