



German potato salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 pcs medium yukon gold potatoes (diced)
- 8 strips of bacon
- 4 pcs romaine lettuce
- 1 medium red onion (fine chopped)
- 1/4 cups sugar
- 1/3 cup white vinegar
- 1 tsp salt
- 3 boiled eggs (cut 4pcs each)
- black pepper

Instructions

- Place potatoes in a large pot, boil with water, cover it till 2 inches above the surface of potatoes.
- Salt the water, bring it to a boil over medium heat. continue cooking till potatoes are soft. Drain water, pierce with fork.
- Cook bacon in a skillet with medium heat till bacon becomes crispy.
- Once crispy, place on a paper towel, crumble into small pieces.
- Pour off the rendered fat, leave 1/4 cup in the pan.
- Add onion and romaine lettuce, cook till soft.
- Mix vinegar, sugar, stir until well combined, pour into potatoes, stir again
- Add black pepper, bacon, boiled eggs, onion and romaine lettuce, mix well.
- Serve when hot.