

German Potato Salad – as close to my German mom-in-law’s instructions as possible ☺
In fact, there is no official recipe and I learned to make it by watching her. I finally decided to try to calculate the quantities of ingredients and I think I’ve come pretty close.

- 10 medium red potatoes (about as big as a small fist)
- 1 cup dill pickles, chopped (when I have homemade ones, I use those, of course, but store-bought is fine, too!)
- ½ cup scallions, chopped
- 6 boiled eggs, chopped
- 1 pound bacon, cooked and chopped (Reserve some bacon grease.) (I like to use pepper bacon.)
- Pickle juice or red wine vinegar
- Salt and freshly ground pepper

Put the potatoes in a large pot, cover with water, and generously salt it. Allow to come to a boil, reduce heat so it doesn’t boil over, and cook until potatoes are tender.

Pour the water off the potatoes and allow them to cool enough to handle, then cut them into squares. A rough chop is totally fine.

While the potatoes are cooling, cook the bacon and chop all the other ingredients.

Combine everything in a large bowl. Drizzle a bit of bacon grease over everything (3 Tablespoons max, I’d say), then pickle juice or red wine vinegar (maybe 1/3-1/2 cup). Season with salt and pepper and taste.

This is where all the tweaking happens ... you can add more pickle juice or red wine vinegar, if you want. You can use more or less of both the pickles and scallions, you can add more eggs, or less bacon. Obviously, you can make this taste the way you like it!

Bon Appétit!