

Warm German Potato Salad

Recipe courtesy of Chef Robert Graf Alphorn Bistro

1 to 1 ½ Lbs new potatoes
¼ pound bacon
1 Medium onion, coarsely chopped
1 stalk celery, chopped
½ tsp sugar
1 tsp salt
1/8 tsp pepper
½ Cup Beef Stock
½ Cup cider vinegar
Fresh chopped parsley
Hard Boiled eggs, optional garnish
Makes 6 servings

Scrub potatoes and cook in boiling salted water until tender. Drain and, while hot, skin and cut into ¼ inch slices. You should have about 4 cups. Set aside

Place bacon in a skillet and fry until almost crisp, add onion and celery, sauté until tender and transparent.

Drain off all but one tablespoon of bacon fat; add sugar, salt & pepper to skillet stir until slightly browned. Add vinegar and stock and cook until mixture is slightly thickened.

Pour hot dressing over potatoes; stir gently to blend. Add in the chopped fresh parsley. The potatoes should look glossy. Garnish with hard boiled egg slices, Serve Warm