

German Potato Salad



Preparation time: 30 mins

Serves: 8 people

User Rating: ★★★★★

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Categories: Entertaining



Ingredients

POTATO SALAD

1kg baby chat potatoes
2 rashers bacon, cut into short matchsticks
¼ cup mint leaves
4 hard-boiled eggs, sliced

QUICK PICKLED ONION

2 tablespoons white wine vinegar
2 tablespoons caster sugar
1 red onion thinly sliced, into rounds

DRESSING

½ cup (120g) sour cream
¼ cup (75g) mayonnaise
2 tablespoons seeded mustard
2 tablespoons chopped chives

Method

POTATO SALAD

- 1. Place the potatoes in a large saucepan of cold salted water. Bring to the boil and cook for 10-12 minutes, or until tender. Drain and set aside to cool slightly. Cut in half and place in a large bowl.

QUICK PICKLED ONION

- 1. While the potato is cooking, place the vinegar and sugar in a small bowl and whisk to dissolve the sugar. Add the onion and set aside for 5 minutes.

DRESSING

- 1. To make the dressing, place sour cream, mayonnaise, mustard, chives, salt and pepper. Drain onion pickling liquid into the dressing and reserve the onions. Whisk dressing to combine. Add most of the dressing to potatoes, and toss to combine. Place potatoes on a platter with the pickled onion.

COMBINING

- 1. Heat a large non-stick frying pan over medium heat. Cook bacon for 4-5 minutes or until golden and crisp. Drain. Sprinkle over the salad.
- 2. Top salad with eggs and drizzle with the remaining dressing. Serve scattered with mint.

Notes

- Tips:
- Serve potato salad with roast or barbecued meats.
 - For a vegetarian version, omit the bacon.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
222g	1250kJ 299kcal	9g	19.2g	6.7g	20.8g	7.3g	368mg	2.4g

All nutrition values are per serve.