German Potato Salad

Although you may not think of potato salad as a winter dish, this version is meant to be served warm and makes a great side dish on a cold night. It’s also perfect to bring to any celebration!

Prep time: 15 minutes • Cook time: 20 minutes

Ingredients:
- 5 cups thinly sliced red potatoes, (about 4-5 potatoes)
- 2 slices bacon (natural, lower sodium if possible)
- 1 small onion, diced
- ¼ cup cider vinegar
- 2 tablespoons water
- 1 ½ tablespoons sugar
- ½ teaspoon salt
- 1/8 teaspoon black pepper
- ¼ cup finely chopped fresh parsley

Directions:
1. Put the sliced potatoes in a pot, cover with water, and simmer for about 10 minutes, or until potatoes are fork-tender. Drain and set aside.
2. Fry bacon in a large skillet over medium heat, flipping as needed. Once brown and crispy, remove to a paper towel-lined plate and set aside.
3. Cook the onion in the bacon grease over medium heat until lightly browned and tender. Stir in the vinegar, water, sugar, salt, and pepper; bring to a boil.
4. Add the potatoes, parsley, and bacon (may reserve some for garnish), and heat through. Transfer to a serving dish and serve warm.

Serving Size: ½ cup
Yield: 10 servings

Nutrition Information / Amount per serving:

<table>
<thead>
<tr>
<th></th>
<th>Calories</th>
<th>Protein</th>
<th>Total fat</th>
<th>Total Carbohydrates</th>
<th>Dietary Fiber</th>
<th>Sodium</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>60</td>
<td>2 g</td>
<td>1 g</td>
<td>10.7 g</td>
<td>2.4 g</td>
<td>415 mg</td>
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<tr>
<td>Total fat</td>
<td>1 g</td>
<td></td>
<td>0.3 g</td>
<td></td>
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</tr>
<tr>
<td>Saturated fat</td>
<td>0.3 g</td>
<td></td>
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<td>Cholesterol</td>
<td>55 mg</td>
<td></td>
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