



Warm German Potato Salad

By Chef Veera Gaul, Ph.D.



Ingredients

4 cups hot sliced cooked potatoes (5 medium Yukon Golds)

½ cup chopped celery

½ cup sliced onion

6 strips crisp cooked bacon

Salt and pepper

1/3 cup O&V [Chardonnay Wine Vinegar](#) or O&V [Apple Cider vinegar](#) *

1/3 cup [Single Estate Unflavored Extra Virgin Olive Oil](#) *

Chopped parsley

Preparation

Cook the bacon in a pan, or in the oven until crispy, then chop

Set steamer basket in a large pot with a lid. Fill water just below the basket and bring to the boil. Place sliced potatoes in basket, reduce and simmer with pot covered
Steam 10-12 minutes till done

While hot, combine potatoes, celery, onion, bacon in a big bowl. Season with salt and pepper. Toss gently to mix

In a separate bowl, combine vinegar and oil. Pour over potatoes. Toss gently to mix.
Sprinkle with parsley before serving

Total time: 40 minutes. Active Time: 15 minutes
Serves 6

Notes

* Yes, as always, I love using the products from our [Oil & Vinegar franchise](#). Feel free to substitute products, just remember, that the better the ingredients, the healthier and tastier the outcome/dish.

Categories: Soups & Salads, Snacks & Sides, Gluten-Free, Dairy-Free, Warm German Potato Salad, Potato Salad, Herby, Bacon, Onion, Chardonnay Wine Vinegar, Apple Cider Vinegar, Yukon Gold, Celery, Steaming Potatoes, Parsley