



Comal Pecan Farm

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231 High Creek Road
New Braunfels, Texas 78132

[\(210\)-401-1927](tel:(210)401-1927)

German Potato Salad Recipe

Ingredients (checklist)

- 2 pounds potatoes, boiled in skins until tender
- 1/2 pound bacon, fried and diced
- 2 Tbsp. cider vinegar
- 1 tsp. salt
- 1 tsp. sugar
- 1 cup onions

Directions

1. Drain potatoes, peel, cut into small pieces in a large bowl, salt to taste.
2. Dice fried bacon and drain, leave drippings in pan.
3. Add onions to drippings. Fry slowly until brown.
4. Remove from heat; add; and mix with vinegar, salt, and sugar.
5. Add onion mixture and fried bacon to potatoes.
6. Stir mixture, heat, add water (only a little) until potato chunks and ingredients are well mixed and consistency is uniform.
7. Set aside; allow time for seasonings to “soak” until served.

Author: *Mark Friesenhahn*

Date First Published: *05/21/2010*

Prep Time: *80 minutes*

Cook Time: *30 minutes*

Yield: *6 to 8 servings*