

# German Potato Salad

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

## Chef's Notes

Try to purchase medium-sized potatoes. Larger potato slices will be harder to toss and may break up. Smaller potato slices look nicer too.

Though this salad is best when served slightly warm, it can be served at room temperature as well. It just cannot be served cold as the bacon fat will solidify and will not be pleasant to eat.

## Step 1: Preparing the Bacon and Shallots

- 4 oz bacon (approx. 3 to 4 slices)      Cut the bacon into lardons and émincé the shallots.
  - 2 shallots
  - grapeseed oil (if needed)
- Heat a small fry pan over medium heat and fry the lardons. Once crispy, remove with a slotted spoon and drain on paper towels. Pour off the excess bacon fat and reserve.
- If needed, add about 1 teaspoon of grapeseed oil to the pan and fry the shallots until they are golden brown. Remove from the pan and set aside.

## Step 2: Making the Vinaigrette

- 4 tbsp reserved bacon fat\*
  - 1 tbsp grainy mustard
  - 1 tbsp Dijon mustard
  - 3 tbsp champagne vinegar (or white wine)
  - 1 tsp sugar
  - 3 tbsp extra-virgin olive oil
  - kosher salt (to taste)
  - freshly ground black pepper (to taste)
- To make the vinaigrette, place all of the ingredients into a bowl and whisk together to emulsify. Season to taste and set aside.
- \*If you don't have enough reserved fat to equal 4 tablespoons, top up with extra-virgin olive oil.

## Step 3: Slicing and Cooking the Potatoes

- 2 lb red or white new potatoes (see notes below)
  - salt (for the cooking water)
- To prepare the potatoes, first wash and scrub them clean. Slice the potatoes into 1/2" -inch rounds.
- Cover the potatoes with cold water and then bring to a gentle boil. Add the salt (about 1 teaspoon per liter/quart of water) and then turn the heat down to a simmer. Simmer until tender and cooked through. Test by poking the center with a paring knife. The potato should slide off the knife once it's cooked.

## Step 4: Assembling the Potato Salad

- small red onion (to taste)

Drain the potatoes once they are cooked. Place onto a tray to cool slightly.

Thinly slice the red onion. In a large bowl, place a layer of potatoes on the bottom. Sprinkle with a bit of bacon, shallots, a tiny bit of red onion and drizzle some vinaigrette over top. Continue layering until all of the ingredients are used up. Only add the red onion to taste as it can be very overpowering.

## Step 5: Finishing the Potato Salad

- kosher salt (to taste)
- freshly ground black pepper (to taste)

Once all of the ingredients are layered, toss the potato salad to coat evenly.

Season with salt and freshly ground pepper to taste and serve.

This potato salad is best served warm or at room temperature.