

German Potato Salad

WITH TEXAS HILL COUNTRY WHITE BALSAMIC VINEGAR



Ingredients

- 5lbs red potatoes, chopped
- 2 white onions, diced
- 2lbs bacon chopped
- 1/2 cup diced pickles
- 1 cup white balsamic vinegar
- 1/4 cup chicken demi glace
- 1/4 cup whole grain mustard
- 2 tablespoons minced garlic
- 1/2 cup water
- 1/3 cup chopped parsley
- 1 tablespoon salt
- 1 tablespoon pepper



Notes

Directions

1. Cut your red potatoes into bite sized pieces. Then place in boiling water to cook until tender, strain, and then set aside.
2. Chop bacon into small pieces, then cook in a pan, pull off when ready, and save the grease.
3. Mix all remaining ingredients (including bacon grease) into a mixing bowl, and mix well.
4. Pour dressing over your potatoes, toss, and serve!