# Kartoffelsalat (German warm potato salad)

*A warm, tangy potato salad that tastes like a village kitchen on a cool afternoon.*

**Country, Germany**
*Servings: 4-6*
*Prep Time: 15 min  Cook Time: 20 min / / Inactive (rest) Time: 10 min*

**Ingredients**
2 lb waxy potatoes, peeled and cut into even chunks
1 small yellow onion, finely chopped
4 slices bacon, diced
1 C hot beef or vegetable broth
3 T white wine vinegar or apple cider vinegar
1 T Dijon mustard
2 T olive oil
1 t sugar
Kosher salt to taste
Black pepper to taste
2 T parsley, chopped

**Method**
Place potatoes in a pot and cover with cold water seasoned with kosher salt.
Bring to a gentle boil and cook until just tender when pierced with a fork.
Drain potatoes and let steam off briefly so they dry slightly.
Cook diced bacon in a skillet until crisp; transfer bacon to paper towel and reserve drippings.
Warm the broth and whisk in vinegar, Dijon mustard, sugar, and olive oil until combined.
Pour warm dressing over the hot potatoes so they absorb flavor.
Add chopped onion and crisp bacon; fold gently to combine.
Season with kosher salt and black pepper and fold in chopped parsley.
Let rest for 10 minutes so flavors meld; serve warm or at room temperature.