

# ALI'S KITCHEN

## Sauerkraut Potato Salad is Zesty!

Delicious, warm German-style potato salad pairs well with brats or barbecue chicken

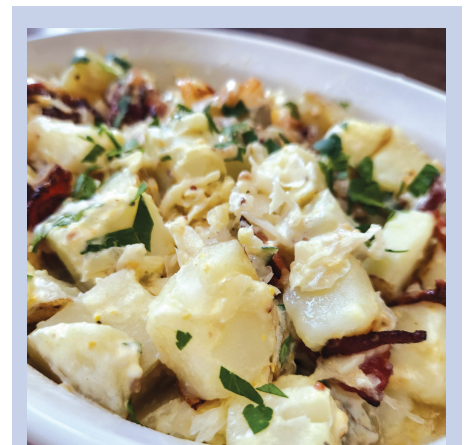
Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

I have another potato salad for you this month! I grew up with creamy, mayonnaise-based potato salads, and I still enjoy the traditional Midwest version.

Every once in a while, it's nice to put away the mayonnaise and lean

into tangy vinegar and mustard. My husband and children are wide-eyed with surprise that I'd write that sentence. My love affair with mayo is well documented within the Carter household.

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### INGREDIENTS:

#### Sauerkraut Potato Salad

- 3 lbs. russet potatoes, cut into 2-inch pieces
- 5 slices of bacon
- ½ medium-sized onion (white or yellow), sliced into strips
- 1 Tbsp. yellow mustard
- 1 Tbsp. Dijon mustard
- ¼ cup apple cider vinegar
- 2 Tbsp. white vinegar
- ¼ cup fresh parsley, finely chopped
- 2 cloves garlic, minced
- 2 tsp. salt
- ½ tsp. black pepper
- ½ cup sauerkraut





This is my version of a German potato salad. It is a delicious, warm, potato salad that pairs perfectly alongside grilled bratwursts or barbecue chicken. Or, if you're like me, enjoy a bowlful of this salad while in your favorite rocking chair soaking up some sunshine, and call it dinner!

The recipe below takes about 35 minutes to whip up. It will serve approximately eight people but can easily be doubled to feed a larger crew.

#### DIRECTIONS

Place the potatoes in a large pot and cover with water. Bring the water to a boil and cook until the potatoes are just fork-tender, about 8 minutes.

Meanwhile, fry the bacon in a skillet over medium heat until crisp. Transfer the cooked bacon to a paper towel-lined plate and set aside.

Discard all but 2 tablespoons of the bacon fat from your skillet. Add the onion to the bacon fat and cook over medium heat, stirring until just tender.

In a bowl, whisk together the mustards, apple cider vinegar, distilled white vinegar, parsley, garlic, salt, and pepper. Set aside.

When the potatoes are done, drain well and place into a large serving bowl.

Pour the mustard sauce over the potatoes, add the sauerkraut and onions, and crumble the bacon into the mixture. Toss everything together gently until all is well combined.

Serve immediately while warm.

Enjoy! **BCT**

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