

Warm German Potato Salad



A Taste of *The Café* AT THE FRICK

Yield: 8 servings

Prep Time: One hour

Ingredients

3 pounds Yukon Gold Potatoes, or other waxy potatoes
1 pound bacon
8 large shallots
1/2 cup brown sugar
1/2 cup red wine vinegar
Salt & Pepper
Fresh parsley, oregano, and chervil—chopped

Procedure

Peel and cube the potatoes, place in cold salted water (should taste as salty as the sea). Place on medium heat and simmer until tender, around twenty minutes. When finished drain and allow to cool. In separate pan cook bacon until most of the fat is rendered off. Pour off fat and reserve. Place the sliced peeled shallots in the pan with the bacon continue to cook until translucent. When soft add the brown sugar and red wine vinegar. Cook further until a thick consistency, thick enough to coat the back of a spoon. Remove from heat and transfer to a food processor. Grind until paste like; slowly drizzle in the reserved bacon fat. Then in a new pan add the potatoes, dressing, and herbs and warm until heated through.
Bon Appetite!