

Swabian Kartoffelsalat ~ Simple German Potato Salad (also known as Schwäbischer Kartoffelsalat)

In South Germany you will find tangy and sweet Kartoffelsalat, a flavorful Swabian Potato Salad side dish that is the perfect accompaniment to a hearty German meal. This traditional type of potato salad found in Swabia, that is a region in southern Germany near Stuttgart (where Otto Bort grew up, father to Dolores Bort Nichols). Additionally, this Schwäbischer Kartoffelsalat is different than the bacon-vinegar potato salad, which is served hot, sometimes associated with the Bavarian region of Germany.

This potato salad is great paired with sausages and schnitzel. And, while kartoffelsalat may seem like an everyday kind of food, it is actually a traditional dish for special celebrations as well and is commonly found on the table for the German Christmas Eve feast.



Prep Time: 15minutes minutes

Cook Time: 15minutes minutes

Resting Time: 30minutes minutes

Total Time: 1hour hour

Servings: 6 servings

Ingredients

- **Potatoes** – 2 lbs. regular yellow potatoes or Yukon Gold uniform in size (a nice cross between a waxy and floury potato)
- **Onion** – White onion, peeled & diced. Red or green onions can be used, as well as 1 cup minced onions (can always be left out)
- **Vinegar** – 1/4 cup white vinegar or white wine vinegar. You can use any light-colored vinegar or apple cider vinegar
- **Vegetable Oil** – 3 Tbsp of a neutral (mild-flavored) oil - such as sunflower, safflower or canola oil.
- 1/8 tsp salt, ground white pepper & freshly-ground black pepper
- **Optional Garnish** – Finely chopped fresh Parsley, chives or dill
- **Optional Addition** - 1 ½ Tbsp sugar

Directions

1. Scrub the peels & place them whole in a pot and cover with water. (* see note on #3, below). Bring the water to a boil over high heat. Reduce the heat and simmer the potatoes until just barely fork tender (10 - 15 min). But do not overcook, you don't want the not crumbling and falling apart or mushy.
2. Once the potatoes are cooked, drain them and put the potatoes in a large glass mixing bowl to set aside - let them cool slightly. (Don't use metal or it will react with the vinegar.)
3. When the potatoes are cool enough to handle - peel them while they're still warm. Can use a small paring knife to cut a ridge out of peeling - then just pull/rub peel off with your hands. * Or BEFORE boiling – take a metal nail file (from clipper), score in the middle all around. After cooking & some cooling, can take entire hand around each potato & squeeze gently to automatically pull off entire half of peeling, repeat
4. Slice the potatoes into ¼ inch slices and place the sliced potatoes into a medium bowl.
5. Add the oil & vinegar with ½ teaspoon salt and freshly ground black pepper, to taste (and any of the optional seasonings). Use a large spoon to gently stir until all of the potatoes are coated.
6. Serve immediately using a slotted spoon if too much liquid remains at the bottom of the bowl. Or you may cover and refrigerate the potato salad overnight, then allow it to come to room temperature for 30 minutes before gently stirring and serving. The longer the potato salad sits, the better it will taste.