



German Potato Salad

3 medium potatoes
4 slices bacon
1 small onion
1/4 cup white vinegar
2 tablespoons water
3 tablespoons white sugar
1 teaspoon salt
1/8 teaspoon ground black pepper
1 tablespoon parsley

1. **Scrub the potatoes with a vegetable brush while holding under cold running water. Once clean, peel and cube the potatoes on your produce cutting board.**
 2. Place the potatoes into a cooking pot. Fill with enough water to cover. Bring to a boil. Cook until easily pierced with a fork, about 10 minutes. Drain potatoes, and set aside to cool.
 3. In a separate large deep skillet, cook the bacon over medium-high heat until browned and crisp. **Be sure to wash your hands after handling the raw bacon.** After bacon is browned and crisp remove from the pan and set aside. Once the bacon has cooled crumble into small pieces.
 4. Remove the outer skin from the onion. **Scrub the onion with a vegetable brush while holding under cold running water. Dice the onion on your produce cutting board.** Add the onion to the large deep skillet with the bacon grease and cook over medium heat until browned.
 5. Add the vinegar, water, sugar, salt and pepper to the pan. Bring to a boil, then add the potatoes, parsley, and half of the bacon crumbles.
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6. Heat through, about 5 minutes. Transfer salad to a serving dish. Crumble the remaining bacon over the top, and serve warm.

Additional Food Safety Notes Related To This Recipe

- When buying potatoes in the grocery store, be sure that they are free of most blemishes and are firm to the touch. Avoid those that are bruised, sprouting, shriveled, or green-tinged.
- When buying bacon in the grocery store, be sure that there are no broken seals on the package or discoloration on the strips.
- Bacon has a recommended storage time of 7 days in the refrigerator. Be sure to wrap it tightly after opening. After 7 days the bacon should be thrown into the garbage.
- Wash hands correctly after handling bacon. Even if the bacon is ready-to-eat, it is important that you wash your hands after handling all meat products.
 - Moisten hands with warm water and apply soap.
 - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
 - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
 - Bacon should not be out of the refrigerator for longer than 2 hours.
 - Put any leftovers into the refrigerator within 1 hour of serving.

Recipe Source

<http://allrecipes.com/recipe/authentic-german-potato-salad/>