

Else's German Potato Salad

This our neighbor's recipe that she got from her grandmother. It is important to use potatoes that are the same size so that they cook in the same time. It is better to have the potatoes slightly undercooked than overcooked so they hold their shape when sliced.



Ingredients:

- 3 lb. Michigan white potatoes
- 1/2 cup white vinegar
- 1 small onion (1/2 cup chopped)
- 1/4 cup chives or green part of scallions
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup Wesson vegetable oil

Equipment:

- Box grater/slicer



| ☑ | Directions | (min) |
|---|--|-------|
| | Rinse and boil potatoes until the skin begins to crack and potatoes can be pierced with a fork | 20 |
| | Peel and then slice potatoes (3 cups) using the slicer side of a box grater | 5 |
| | Peel and chop 1/2 cup onion | 3 |
| | Rinse, dry, and chop 1/4 cup chives (or green part of scallions) | 1 |
| | In a bowl, combine onions, 1/2 cup vinegar, 1/2 cup oil, 1 tsp. salt, 1/4 tsp. pepper, and half the chives | 5 |
| | Gently toss potatoes with liquid | 2 |
| | Garnish with remaining chives | 1 |
| | Cover and refrigerate | 8 hrs |
| | Total: 8 hrs. + | 37 |