



WARM GERMAN POTATO SALAD

Ingredients

6 medium potatoes (about 2 pounds)	1/8 tsp pepper
6 slices bacon, diced	3 tbsp red wine vinegar
1 onion, chopped	1/4 to 1/2 cup Latah Creek Muscat Canelli
2 tsp sugar	1 cup minced parsley
2 tsp salt	
1 tsp all-purpose flour	

Directions

In a pot, place potatoes and enough water to cover. Bring to a boil and then reduce heat. Cover and simmer 20-30 minutes until potatoes are fork-tender. Drain potatoes and cool slightly. Peel and dice potatoes. Meanwhile in skillet over medium heat, cook bacon until crisp and remove to paper towels to drain. Spoon off all but 2 tablespoons bacon fat from skillet. Add onions; cook approximately 5 minutes, or until onions are tender and lightly browned; stir often. Stir in sugar, salt, flour and pepper until mixture is well blended. Gradually stir in vinegar and wine. Cook, stirring the mixture constantly, until it is slightly thickened and boiling. Gently stir in potatoes and bacon; heat through. Transfer salad to warm bowl, toss with minced parsley and serve immediately. Serves 6-8.

Ellena's Notes

This is another wonderful side dish for ham sandwiches, hot dogs, or my favorite, Mike's Sausage and Sauerkraut Feast. This is a family tradition served every October during Latah Creek's Oktoberfest. Make it a new tradition for your family, or just come out every year during our Oktoberfest and enjoy it with us!



Use gluten-free flour

Wine Pairing

My favorites are our Riesling, Muscat Canelli, and Sangiovese.