

## SWABIAN POTATO SALAD\* (SCHWÄBISCHER KARTOFFELSALAT)

\*Despite many people telling you the contrary, there is no such thing as "German Potato Salad". Potato Salad in Germany is very regional -- that in Bavaria is distinctly different than Frisian potato salad and that in turn is very different than the one in Dresden, etc. Swabia is the region in the southwest corner of Germany (Baden-Württemberg) where my family is from, and thus, this is the potato salad that I grew up with.

### INGREDIENTS

3 pounds waxy potatoes (see note)  
1 medium onion, very small dice  
1 cup beef broth, warm  
4 tablespoons white wine vinegar  
4 tablespoons vegetable oil  
salt and pepper to taste  
chives, very finely minced for garnish  
(Other typical garnishes include hard boiled eggs, cherry tomatoes and radishes)

### DIRECTIONS

Boil potatoes in their skin until a knife pierces through easily but they are still firm. If you over-cook the potatoes, you will have a mess on your hands. Once they are cool enough to handle, peel skins off and cut into slices. Place potato slices and onions into a large mixing bowl. Season with salt and pepper.

Add in the warm beef broth, a little at a time. You do not want it to get too liquidy. Stir gently to combine. Add vinegar and oil and re-season.

Let sit at room temperature for about an hour, stirring occasionally. The mixture will absorb some of the liquid and some of the starch will come out of the potatoes, so it will become a little creamy. Re-season and garnish before serving. Best served at room temperature, not cold from the refrigerator.

Note: the potato type that you use is very important. It needs to be a hard-cooking potato that does not fall apart. If you are lucky enough to find German Butterball or Carola potatoes at your local farmer's market, use those. My next choice would be small Yukon Gold potatoes and in a real pinch, you can use small red potatoes. Do not use russets.