

Wendy's Creamed German Potato Salad

...a change of pace that goes great with Pumpernickel Roast or brats and sausages.

From the kitchen of www.WendyPerry.cm

Yield: 4-6

- 6 med. Russet/white/Yukon gold potatoes -- peeled or not (I leave skin on mine for extra nutrition!)
- 1 bunch green onion/with green parts – chopped
- 2 T. beef bouillon granules
- 1/2 c. hot water
- 1 T. brown sugar (or more to taste)
- 3 T. apple cider vinegar
- 1 T. veg. oil
- salt and cracked black pepper to taste
- 3 slices bacon -- cooked & crumbled
- fresh chives, opt.

Boil potatoes and onion until tender using as little water as possible. Better yet, use broth to cook! Drain off excess liquid. (I have been known to just “bake” the taters in microwave and cook onions in there too in some butter and skip the boiling part.)

Dissolve granules in hot water. Stir in sugar, vinegar and oil. Mix into potato/onion mixture. Season with salt and pepper. Cream with hand mixer (or leave chunkier, depending on your preference). Top with crumbled bacon!

YUMOLA!

LEFTOVERS?: Just make patties, flip in some flour or PANKO crumbs and sauté in a little oil/butter mixture for breakfast or supper another night with burgers or grilled meat. They will freeze great too.