**Hot German Potato Salad**

**Ingredients:**

2# red potatoes

8 strips chopped bacon

6 oz. sliced red onion

Salt and pepper to taste

1 oz. apple cider vinegar

1 Tbsp. grainy mustard

1 cup chicken stock

**INSTRUCTIONS**

1. Put the whole potatoes in a pot. Cover with hot water. Bring to a boil.
2. Cook the potatoes until they are tender and you can stick a fork in them without much effort; about 20 minutes. This could vary based on the size of the potato, so check them regularly.
3. Drain the potatoes and set them on a sheet tray to cool for about 10 minutes.
4. After the potatoes cool, cut them in half lengthwise and then cut the halves into slices. It should look like thin half-moons.
5. In another pan (big enough to hold everything including the potatoes), cook the bacon until crispy and the fat has rendered.
6. Add the onions and cook until translucent. Add salt and pepper as they cook.
7. Add the vinegar, mustard and chicken stock to the pan and stir together. Bring it up to a simmer and add the sliced potatoes.
8. Serve warm.