

## German Hot Potato Salad

2 ¼ pounds new potatoes

¼ lb bacon

2 onions

½ cup hot vegetable stock

4-5 tbsp herb vinegar (or apple cider vinegar if that's what you have)

Salt, Pepper, and Sugar to taste

Boil the potatoes whole, unpeeled, until cooked through. Peel while still warm, and slice. While the potatoes are boiling, make the dressing. Dice the bacon and fry to render grease. While the bacon is cooking, peel and dice the onions, then boil them in the vegetable stock for 3-5 minutes. Stir in the vinegar, a little salt, pepper, and sugar. Add the bacon grease and bacon. Taste for seasoning, then mix warm dressing with the warm potato slices. Leave to infuse flavors for a few hours. Place the salad in a preheated 300 degree oven for 15 to 20 minutes to reheat.