

German Roasted Potato Salad

<http://userealbutter.com/2008/08/18/german-roasted-potato-salad-recipe/>
based on [*Authentic German Potato Salad*](#)

3 lbs. yukon gold potatoes, washed and cut into medium chunks
6 shallots, peeled and sliced
3 tbsps olive oil
salt
pepper
8 slices bacon, cooked and crumbled
3 tbsps chopped fresh parsley
1/4 cup white vinegar
2 tbsps water
3 tbsps white sugar
1 tsp salt
1/8 tsp ground black pepper

Preheat oven to 450°F. Toss the potatoes with shallots, olive oil, salt, and pepper. Pour the potatoes into a baking pan and roast the potatoes for 40 minutes (turn the potatoes every 12 minutes or so). Meanwhile, combine the vinegar, sugar, water, salt, and pepper in a pan and bring to a boil. Remove from heat and pour over the potatoes. Add the bacon and parsley. Mix together and serve warm.