



WARM German POTATO SALAD

A TASTE OF GERMANY



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Tender potatoes tossed in a savory, tangy bacon and herb vinaigrette. This traditional German side dish is warm, comforting, and full of flavor—perfect with bratwurst, roast meats, or any hearty meal.

INGREDIENTS

- 2 lbs Yukon Gold potatoes, sliced
- 6 slices bacon, cooked and chopped
- 1 small onion, finely chopped
- 2 tbsp apple cider vinegar
- 1 tbsp Dijon mustard
- 2 tbsp olive oil
- 1/2 cup chicken broth (or vegetable broth)
- 1 tsp sugar
- 1 tsp salt (or to taste)
- 1/2 tsp black pepper
- 1 tsp dried marjoram
- 1 tsp dried thyme
- 2 tbsp fresh parsley, chopped
- 2 tbsp fresh chives, chopped (optional)

INSTRUCTIONS

- 1 Place sliced potatoes in a large pot of salted water. Bring to a boil and cook until just tender, about 10–12 minutes. Drain and set aside.
- 2 In a large skillet, cook bacon until crisp. Remove and set aside, leaving 1–2 tbsp of drippings.
- 3 Add onion to the skillet and sauté until softened.
- 4 In a small bowl, whisk together vinegar, mustard, olive oil, broth, sugar, salt, pepper, marjoram, and thyme.
- 5 Add the potatoes to the skillet. Pour the dressing over the potatoes and gently toss to coat. Add bacon and cook for 2–3 minutes until warm. Stir in parsley and chives. Serve warm and enjoy!

HERBAL HIGHLIGHTS



MARJORAM
Sweet and aromatic, supports digestion and adds classic German flavor.



THYME
Warm and earthy, supports immunity and overall wellness.



PARSLEY
Rich in antioxidants, supports detox and freshens the dish.



CHIVES
Mild onion flavor, great for heart health and digestion.



GARLIC
Bold and savory, supports heart health and circulation.

Genesis 9:3 (KJV)

“Every moving thing that liveth shall be meat for you; even as the green herb have I given you all things.”



NATURAL
INGREDIENTS



FAITH
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