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Swabian potato salad

INGREDIENTS

- 1 kg of potatoes
- 1 onion
- 1 cup of broth
- 5 tablespoons of oil
- 4 tablespoons of old master vinegar

INSTRUCTIONS

Cook the potatoes in salted water, drain and peel while still warm. Cut the potatoes into thin slices. Peel and finely chop the onion, put on the potato slices, and then salt and pepper a little. Pour everything over with the hot meat broth and mix gently so that the broth can soak in. Add the vinegar and oil to the potato salad and mix again. The Swabian potato salad must not be dry, but must "smack" easily - as we Swabians say. If necessary, season again - and decorate in a bowl with hard-boiled eggs. This delicious salad is eaten lukewarm and cold.

