

Inge's Deutscher Kartoffelsalat (Potato Salad)

Ingredients (Serves 6 to 8)

- 2 lbs. Yellow Gold Potatoes
- 1 1/3 cup Sweet Onion (Sliced)
- 1/3 cup Red Wine Vinegar
- 1 tsp. Salt
- ½ lb. Bacon (Optional; either way is delicious)
- Fresh Parsley (chopped)

Steps:

1. Cook bacon and place on paper towel to absorb oil. Leave the oil in the pan.
2. Add sliced onions to hot bacon grease (or hot oil without bacon) and cook to a golden brown. Add red wine vinegar. (Marinate for an hour in the pan, if you have time.)
3. Place whole, unpeeled potatoes in cold water. Bring to a boil and add salt; boil for 15-20 minutes.
4. Remove potatoes and chop while hot.
5. Warm the oil and onion mixture if needed and stir in the potatoes, add chopped parsley, and Gefunden! Serve hot.

Red Cabbage

Ingredients (Serves 4)

- 2 - 3 Tbsp. Vegetable Oil
- 1 Sweet Onion, diced
- 1 Head Red Cabbage (shredded)
- 1 tsp. Salt
- 1 tsp. White Pepper
- 2 tsp. Sugar
- ½ tsp. Garlic Cloves (ground)
- 3 tbsp. White Vinegar
- 2 tbsp. Corn Starch

Steps:

1. Heat oil and lightly sautee onions.
2. Add cabbage and sautee until cabbage begins to brown. Add ½ cup of water.
3. Stir in salt, pepper, garlic, sugar and sugar.
4. Simmer and cover. Cook for 45 minutes to an hour (or until tender). Note: you may need to add a little water as needed.
5. Place cabbage in a large bowl. Taste and season with vinegar, salt, pepper, sugar, and garlic if needed.
6. Mix corn starch with a little cool water. Add just enough for the cabbage liquefy, and serve warm.