

German Potato Salad with Hot Bacon Dressing by Cleo Coyle

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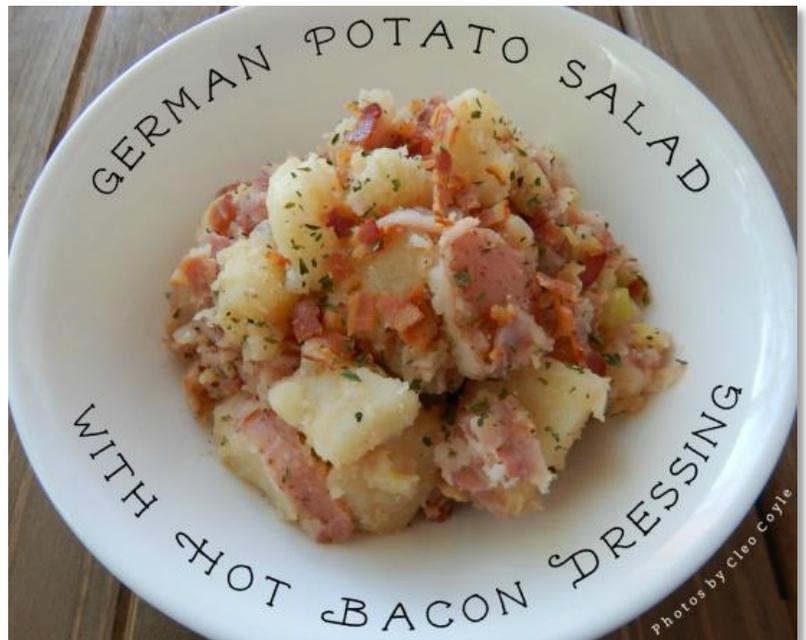
This recipe was inspired by my husband's grandmother, Ethel, who prepared this warm, tangy potato salad often for Marc and his family. It makes a wonderful side dish for fall and winter.

For those of you who've read our 17th *Coffeehouse Mystery* [Shot in the Dark](#), you might remember this tasty salad from an early scene in our book when our amateur sleuth orders this dish from the Oktoberfest menu at [Pier 66 Maritime](#), a real bar and grill here in New York City that you can find beside the historic US lightship *Frying Pan*, raised from the deep and now floating in the Hudson River. Like Marc and I, our coffeehouse manager Clare has good memories about this uniquely warm potato salad because (like us) she grew up in Western Pennsylvania, where immigrants from Germany, as well as Poland, Eastern Europe, Italy, and other countries mixed the foods of their cultures into one delicious melting pot. They worked in the mills and mines, farmed the land, and shared their favorite dishes with friends and neighbors. And that's where today's recipe originated. Like Marc's beloved grandmother, may you too cook with love and eat with joy! ~ Cleo

INGREDIENTS:

- 5 - 6 medium-size red potatoes (do not peel)
- 4 strips bacon and bacon drippings
- 1/3 cup chopped white onion
- 1/3 cup chopped celery
- 1/3 cup beef stock (or water)
- 1/3 cup apple cider vinegar
- 1/3 teaspoon* granulated, white sugar
- 1/3 teaspoon* salt
- 1/3 teaspoon* black pepper
- 1/3 teaspoon* dry mustard (optional)
- 1 – 2 Tbsp. chopped parsley (optional)
- 1/3 teaspoon* celery salt (optional)

*Yes, 1/3 tsp. is an odd measurement. Simply add a little less than 1/2 tsp. from your measuring spoon set, and you're good to go!



RECIPE GUIDE

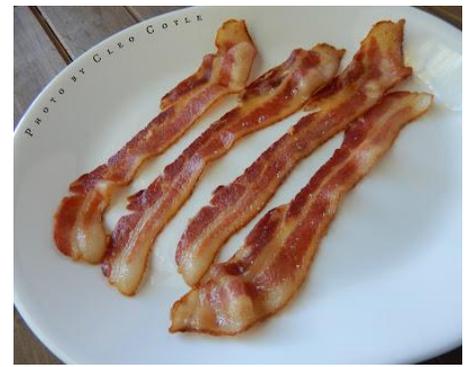
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Step 1 – Place four slices of thick bacon into a cold skillet and turn the heat to low. Cook SLOWLY to render the fat without scorching. This should take about 20 – 25 minutes. When finished cooking, do not discard bacon grease.



Step 2 – While the bacon is rendering, slice up unpeeled potatoes in larger chunks than you usually use for traditional potato salad. Cover with water and boil until tender. When the potatoes are just getting soft, drain well and set aside. (You will be “cooking” the spuds twice, so drain them while they are still slightly firm. You don’t want to end up with mashed potatoes.)

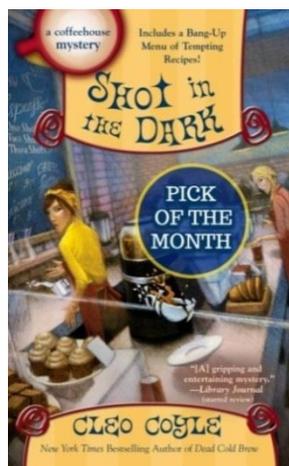
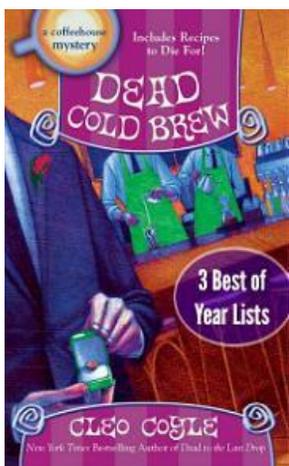


Step 3 – Cut cooked bacon into slivers with kitchen shears and set bacon pieces aside. Add the onion and celery to the skillet in which you cooked the bacon, stirring everything to coat with grease. Cook 2 minutes over low heat, and stir in your bacon pieces. Add the cooked and drained potatoes to the skillet and coat well with the bacon grease. Set pan off heat and complete the dressing.

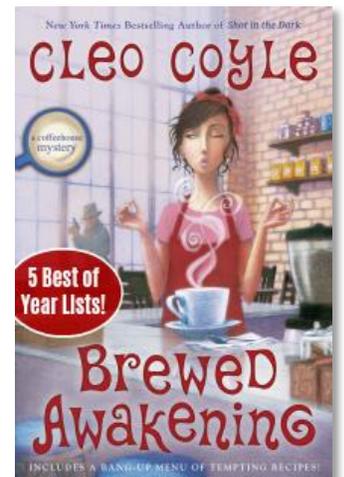
Step 4 - In a separate saucepan, stir together the stock (or water), vinegar, sugar, salt, pepper, and (optional) mustard powder. Heat to boiling, and pour the liquid over the skillet of potatoes, bacon, celery, and onions. Mix well to coat everything with the dressing. If you like, garnish with chopped fresh parsley. We also sprinkle on a bit of celery salt as a finish (it's delicious). Serve warm, and...



Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle’s online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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