

# Cooking with Oma: Schwäbischer Kartoffelsalat

Oma Hubele has a place of honor in our household for many, many reasons but this recipe helped her win over the hearts of my two teenage daughters sixteen years ago. Since then, in their eyes, no one can make potato salad quite like Oma. While I have made a few futile attempts I have to admit that I let go of mastering it years ago. Times have changed and this summer Oma was fairly certain I could be successful and not only that, she suggested it should be featured on my blog. (Thanks to Google translator she is one of my biggest fans!) So Kartoffelsalat it is and you are going to love it!

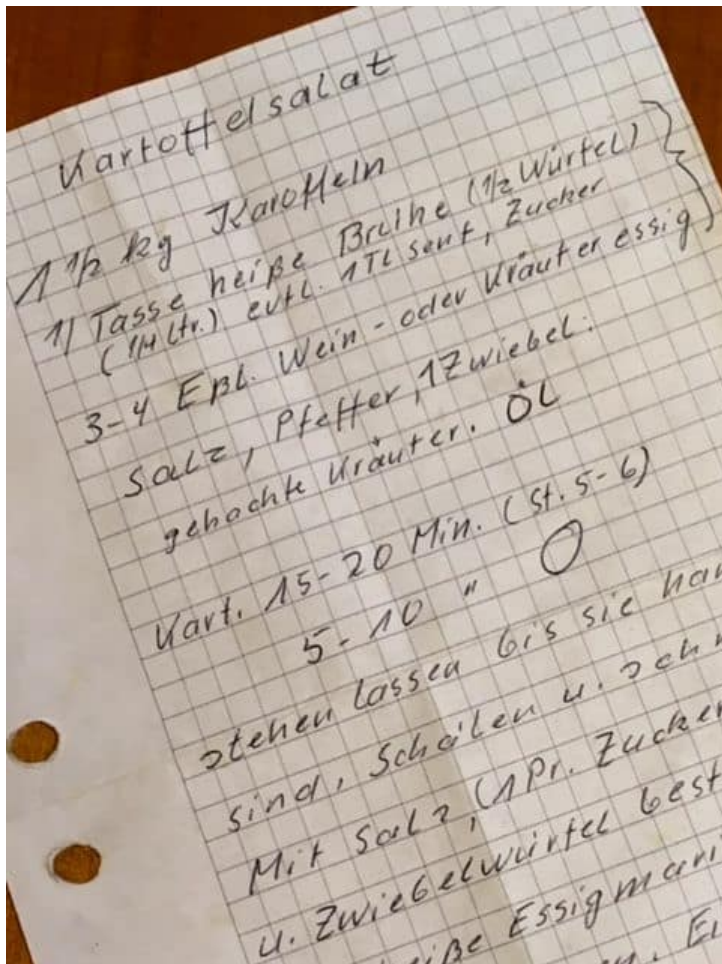


Let's see, first you are going to need to plant some potatoes... Here are the ones Sebastian harvested earlier in the week from Oma's garden with this beautiful hand forged tool from Great Opa Hubele. How cool is that?



Perhaps planting potatoes is a bit ambitious this year? OK, that's no problem. Then I suggest you buy organic young fingerlings, baby Yukon gold, or red creamers. What is very important is that they remain sturdy when cooked- so certainly not russets. In Germany this type of potato is referred to as *festkochend*. When I first moved to Germany I was astounded by the varieties of potatoes available and that they really each had their own flavor and purpose.

Once the potatoes are in hand, whether fresh harvested or store bought, here is what's next.



### Ingredients:

3-3.5 lbs of potatoes

$\frac{3}{4}$  cup of Organic Vegetable broth (I use a Rapunzel cube with boiling water)

3-4 tablespoons wine, apple cider, or herb vinegar (your preference with taste)

2-3 tablespoons mild Olive or Sunflower Oil (your preference with taste)

1 small onion very finely minced

Salt & Pepper to taste

Chopped parsley and/or chives to sprinkle over the top

Optional: boiled organic free range egg, preferably farm fresh, on top for non-vegans

### Directions:

1. Cook potatoes with their skins until just fork tender in a steamer basket or insert- not directly in the water. Be careful not to overcook!



2. Drain, rinse with cool water, and quickly peel and slice thin while still warm.



3. Mix broth, vinegar, oil, and seasonings together and pour over slightly warm potatoes, combining with your hands.



4. Add onions and let the salad sit at room temperature for at least an hour before serving. (The longer the better.)



What is so important is that this salad is never refrigerated! Even if there is some leftover, which is doubtful, just store it in a cool place in your kitchen. Refrigeration will change the texture and ruin this beautiful salad.

Give it a try! I just had a taste from the batch we prepared here and it is perfect!