

Northern German Potato Salad

Ingredients (estimates) 400 gr (1 soup bowl) waxy potatoes (Charlotte, Maris Peer, and Jersey Royals, New Potatoes) 250 ml Potato salad sauce (Kuehne) or (salad-) mayonnaise + 1 tbsp mustard about 10cm German pork sausage (Fleischwurst) or about 4 Frankfurter sausages 1 Medium sized onion 2-3 large pickled cucumbers 4-6 tbsp pickled cucumber brine Salt Pepper mixed herbs (parsley, chives)

Instructions 1. Cook potatoes in their skin, then remove the skin and cut in about 0.5cm thick slices. 2. Dice onion, pickled cucumbers and sausage 3. Mix mayonnaise and about 1 tbsp mustard or potato salad sauce with the onion, pickled cucumbers, sausage, herbs, salt and pepper to taste. Add some pickled cucumber brine if desired. 4. Pour mix over potatoes and stir to desired potato/sauce ratio. Add more sausage/cucumbers/herbs if desired.

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