

Northern German Potato Salad

Ingredients (estimates) 600 gr (1 soup bowl) waxy potatoes (Charlotte, Maris Peer, and Jersey Royals, New Potatoes) 250 ml Potato salad sauce (Kuehne) or French Mayonnaise or mayonnaise + 1 tbsp mustard about 10cm German pork sausage (Fleischwurst) or about 4 Frankfurter sausages 1 medium sized onion (~170gr) 2-3 large/5 small pickled gherkins 4-6 tbsp pickled gherkins brine Salt Pepper mixed herbs (parsley, chives)

Instructions 1. Add potatoes in their skin to cold water without salt, bring to boil and boil the potatoes for 20-30 mins. Do NOT rinse them with cold water! Peel and cut into about 0.5cm thick slices and let them cool. 2. Dice the onion, pickled gherkins and sausage, chop herbs 3. Mix the sauce with the onion, pickled gherkins, sausage, herbs, salt and pepper to taste. Add some pickled gherkins brine if desired. 4. Pour mix over potatoes and stir to desired potato/sauce ratio. Add more sausage/gherkins/herbs if desired. 5. Stand for an hour or over night in fridge

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