

KARTOFFELSALAT (GERMAN POTATO SALAD)



Food FOR Thought

It's almost impossible to replicate the connections people experience around a dinner table — a place for breaking bread and breaking down barriers. Conversations flow from seat to seat, with momentary pauses to absorb flavors that transport you. Food has the power to teach us about our ancestors and our modern ways of life simultaneously.

Food for Thought invites you to consider the histories that have shaped our state's foodways. We hope you think about the impact of migration to and through our state, our changing traditions, and the legacy we're leaving for future generations.

We hope that as you try these recipes, you'll savor the stories served with them and add a spoonful of your own memories to the mix.

Indianapolis Liederkrantz cultivates the perpetuation of German culture in Central Indiana. When we visited, member Elke Lorenzen showed us how to prepare a version of German potato salad.

Kartoffelsalat

(German Potato Salad)



Ingredients

5 lbs potatoes

1/2 lb bacon

1 large onion

6 hardboiled eggs

32oz broth (vegetable or chicken)

1/2 cup white vinegar

1/2 cup canola oil

1/2 bunch parsley

salt and pepper to taste

Step 1

Clean and boil potatoes with skins on. Dice bacon and onions into small pieces.

Step 2

While potatoes are boiling, render bacon just shy of crisp. Reserve some bacon fat for onions to cook in.

Step 3

Cook onions until translucent. Set both bacon and onions aside.

Step 4

Whisk together broth, vinegar, and canola oil.

Step 5

Drain potatoes after cooking, peel potatoes while still warm, dice into 1- to 2-inch cubes and place into a large bowl.

Step 6

Pour broth/vinegar/oil mixture, bacon, and onions into the bowl with the still-warm potatoes. Dice hardboiled eggs and parsley and mix in.

Step 7

Enjoy at room temperature with liverwurst, bratwurst, on a bed of greens, or by itself.



About Indiana Humanities

Indiana Humanities connects people, opens minds and enriches lives by creating and facilitating programs that encourage Hoosiers to think, read and talk.

IndianaHumanities.org/foodforthought24

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