

Enlightened German Potato Salad

side dishes



Was **POINTS®** Value: 7
Now **POINTS®** Value: 3
Servings: 8
Preparation Time: 5 min
Cooking Time: 20 min
Level of Difficulty: Easy

Lisa B asked **WeightWatchers** magazine to scale back her Mother's German potato salad. They mastered it for less than half its original **POINTS** values.

Ingredients

- 2 1/2 pound uncooked new potatoes, red, medium-size
- 2 1/2 oz bacon, uncooked, diced
- 1/2 medium Spanish onion, or Vidalia onion, chopped
- 1/4 cup white wine vinegar
- 2 tsp sugar
- 3/4 tsp table salt
- 1/2 tsp black pepper, coarsely ground

Instructions

In a saucepan, bring to a boil potatoes and enough water to cover. Reduce heat and simmer until tender, 15 to 20 minutes; drain. Let stand until cool enough to handle, about 10 minutes.

Meanwhile, to make dressing, cook bacon in a medium skillet over medium-high heat until crisp, about 6 minutes. Drain on paper towels and set aside. Pour off and discard all but 2 tablespoons of drippings from pan.

Add onion to drippings in pan and cook, stirring frequently, until softened, about 5 minutes. Add vinegar, sugar, salt, and pepper; bring to simmer. Set aside and keep warm.

Cut potatoes into 1/2-inch-thick slices. Transfer to a large bowl; drizzle with dressing and toss gently to coat. Sprinkle with bacon and serve warm. Yields about 1 cup per serving.

Chef Tips

We renovated German Potato Salad by:
drastically reducing the amount of bacon and dicing it up to spread it throughout; using flavorful white wine vinegar in the dressing
cutting back on the sugar