

## German Style Potato Salad

Side Dish

### INGREDIENTS:

- 3 lbs Red Potatoes
- 1 Small Onion
- ½ lb Bacon
- ¾ Cup Cider Vinegar
- ¼ Cup Olive Oil
- ¼ Cup water
- 2 TBLS PyroDust Steak Seasoning
- 1 tsp Sugar
- 2 TBLS Dill



### DIRECTIONS:

Add 3 LBS Red Potatoes and ¼ Cup water to a covered Foil pan, cooked on the grill until fork tender.

Chop Bacon to a Fine to Medium size and Fry until crisp. Reserve 2 TBLS Bacon grease

Finely Dice onion and set aside

After Potatoes are fork tender, Slice into thin slices, Add Vinegar while still warm, let stand for a few minutes. Toss gently with the Dill, 1 TBLS PyroDust Steak Seasoning, and Bacon grease.

Add Bacon, , Onion, Olive Oil, Sugar and 1 TBLS PyroDust Steak Seasoning.

Serve just above room temperature