

## Favorite Recipes: Potato Salad

A month ago or so I made some potato salad. I love potato salad and was well pleased with this one. Then the next week my father made his version of potato salad. It was great! Better than mine.

Potato Salad is personal again. If you love potato salad you know how much you miss that in the picnics which seem no fun without that. If you always carve for new potato salad recipes this is the right place for you. Salad-recipes.net provides you with a wide variety of fresh salads recipes which are as good when homemade. The salad recipes are simple yet mouthwatering with all the essential nutrients if you are calorie conscious.

Lets start with a few interesting Potato salad recipes.

### German-Style Potato Salad

#### Ingredients:

1 1/2 pounds red-skin potatoes, cooked, peeled & diced large  
2 ribs sliced celery  
1 large red onion, minced  
1 large clove garlic, minced  
3 slices bacon  
1/2 cup apple cider vinegar  
2 tbsp sugar  
1 tbsp mayonnaise  
salt  
pepper

#### Directions:

Boil the potatoes until tender yet firm. Keep them warm after they have been cooked.

In a skillet or frying pan, fry the bacon. Crumble the bacon and set it aside.

Use the rendered bacon-fat to cook the garlic and onion in a deep skillet.

When they are soft, remove them to a large bowl and add the sugar, apple cider vinegar, mayonnaise, salt and pepper.

Toss in the potatoes and celery. Stir well.

Garnish the salad with the crumbled bacon.

### Indian Potato Salad

#### Ingredients:

1 1/2 pound red or new potatoes, scrubbed & cut into 1/2" dice  
1/2 tsp toasted cumin seeds  
1 tbsp garam masala ( see following recipe\* )  
2/3 cup nonfat yogurt  
3 to 4 tbsp fresh lemon juice  
1 tomato, seeded & cut into 1/2" dice  
1/2 small red onion, finely chopped  
3 tbsp coarsely chopped fresh cilantro  
1 tbsp chopped fresh mint ( optional )

#### Directions:

Place the potatoes in a large sauce pan and cover them with cold water.

Bring the potatoes to a boil, then reduce the heat and let them simmer for 8 to 10 minutes or until they are tender yet firm.

Drain the potatoes in a colander then place them in a large bowl.

Lightly toast the cumin seeds in a dry skillet over medium heat for 3 minutes or until lightly browned and fragrant.

Stir the garam masala, lemon juice, yogurt and potatoes together. Let the mixture cool completely.

Shortly before serving mix in the tomato, onion, salt, pepper and half the cilantro.

If you are using the mint, add that now as well.

Season to taste with the lemon juice, masala, and salt.

Place the salad on its platter or serving bowl. Spoon the yogurt into the center.

Sprinkle it with the remaining cilantro and cumin seeds and serve.

#### \*Quick Garam Masla

#### Ingredients:

1 tsp cumin seeds

1 tsp coriander seeds  
1/4 tsp sesame seeds  
1/4 tsp black peppercorns  
1/2 tsp kosher salt  
1 cardamom pod

Directions:

Roast the ingredients in a dry skillet for about two minutes or until lightly browned and very fragrant.

Grind the mixture in a spice-mill or coffee grinder or pulverize it with a mortar and pestle.

This recipe should yield about one tablespoon.

With this potato salad recipe you would enjoy every moment of your next picnic or weekend party.

## About the Author

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Source: <http://www.articletrader.com>