

## **Grandma Kruse Bavarian Potato salad**

**provided by Maria Banks**

Boil potatoes

Remove skins (while still warm)

Let potatoes cool before cutting (so they can be cut without falling apart)

Cutting potatoes (cut into medium thickness round slices (not cubes) – surface area is important!!!!)

Salt to taste

Pepper (very small amount or none)

Finely chopped parsley (to taste)

Vegetable oil (to taste)

White vinegar (to taste)

Finely chopped onions (optional but recommended)

Be careful not to over stir – will turn into mashed potatoes!