



## Vegan German Potato Salad

Though the smoked salt gives this potato salad a somewhat bacony flavor, crumbled [tempeh bacon](#), if you happen to have it, is a great addition.

### Ingredients

- 2 pounds Yukon gold potatoes
- 1/4 cup red wine vinegar
- 3 tablespoons vegetable broth
- 1 teaspoon creole or other whole grain mustard
- 1/4 teaspoon salt, or to taste
- generous grating of black pepper
- 1/16 teaspoon hickory smoked salt or other smoked salt
- 1/3 cup sliced green onions or chopped red onions

### Instructions

1. Wash the potatoes well and if they are large, cut them into halves or quarters; try to keep your pieces about the same size so they cook at the same speed. Bring a pot of water to boil, add the potatoes, and cook until they are tender when pierced with a fork. The time will depend on the size of the potatoes (my large, cut in half potatoes took about 25 minutes).
2. Drain the water from the potatoes in a colander and rinse them with cold water to cool them down enough to handle. If you want, you can peel them (I didn't). Chop them into bite-sized cubes and place in a large bowl.
3. Whisk together the remaining ingredients *except the onions* in a small bowl. Pour over the potatoes and mix well. Stir in the onions. Check flavor and add more vinegar, salt, pepper, or smoked salt to taste. Serve warm or at room temperature.

Preparation time: 10 minute(s) | Cooking time: 25 minute(s)

Number of servings (yield): 5

Nutrition (per serving): 144 calories, 2 calories from fat, .28 total fat, 0mg cholesterol, 160.4mg sodium, 800.3mg potassium, 32.5g carbohydrates, 4.3g fiber, 1.6g sugar, 4g protein

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