

THOUGHTS FROM THE KITCHEN

Kartoffelsalat

(German potato salad)



I have a passion or maybe just a weakness for German food originating from spending some of my formative years in Berlin during the 1960's.

A trip to the Schnell Imbisse (fast food stall) or café was always a treat where I would enjoy roast bockwurst,

kartoffelsalat, sauerkraut, pickled gherkins, German mustard and bread.

Perhaps not all at once but if allowed, washed down with a red or green Berliner beer.

Years later I was introduced to a recipe that

combined most of these, apart from the beer of course, into one dish. Absolute heaven. Occasionally my wife Anna or the children ask me to make it to share with the whole family. Although (at the danger of sounding pompous) I have a few signature dishes as well, this is a firm family favourite.

Before I describe how to prepare this dish I need to add that potato salad is one of those dishes that has many versions. Potato salads can be very simple with just potato in mayonnaise to almost a meal in itself. This recipe is definitely the latter.

Apart from suggesting that you start with 1kg of potatoes I haven't specified quantities for the remain-

ing ingredients as I just add as much or as little as I feel like at the time. It really depends on how many I intend to feed and over how many days. I usually make enough to feed six and enough left over so there is sufficient for me to have a snack occasionally for a couple of days following. 🍴

Ingredients

- ▶ Potatoes – new are best – 1kg boiled until firm but not crunchy. Cut into bitesize chunks. Allow to cool.
- ▶ Onions diced
- ▶ Gherkins (sweet-sour) and sliced
- ▶ Bockwurst (not hot dogs unless you have to) cooked, cooled and then sliced
- ▶ Red and green peppers sliced and diced
- ▶ Chives chopped

Method

Use a wooden spoon to mix together the cooled potatoes, diced onions, sliced gherkins, bockwurst and peppers in a large bowl.

Make the dressing separately by mixing mayonnaise with red wine vinegar but be sparing with the vinegar and keep tasting until the dressing is becoming sharp but no further. That is how I like it but you may differ, some add a little Worcestershire sauce but this is heading too much towards seafood sauce for my liking. Add salt and pepper to taste. Cool the dressing in the fridge and then add to the potatoes etc in the bowl. I find most of the supermarket potato salads have too much dressing and are bland. I try and add only just enough dressing to cover the mixture but so as not to lose the colour of the ingredients. Finally sprinkle the chopped chives over the top.

Keep in the fridge until serving. A meal or an accompaniment. As you wish.

Nick Frazer from Banbury, Oxfordshire, shares a German recipe which evokes memories of Berlin.