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## Warm German Potato Salad

Makes 6 servings

### Ingredients:

2 lbs red or all-purpose potatoes, peeled and cut into  $\frac{3}{4}$ -inch cubes

(Note: Potatoes can be cooked whole, if desired.)

8 slices Kirkland Signature™ Fully Cooked Bacon, crumbled

1 small onion, chopped

$\frac{1}{4}$  cup white wine vinegar

1 Tbsp water

2 Tbsp sugar

2 Tbsp chives, chopped (optional)

$\frac{1}{4}$  cup mayonnaise

### Instructions:

In 4 qt pot, cover potatoes with water. Bring to a boil. Reduce heat to low and simmer 10 minutes, or until potatoes are tender. Drain and rinse with cold water until cool.

Cook bacon in a large skillet over medium high until crispy; remove, cool and crumble.

If using precooked bacon, add oil to bottom of skillet, approximately 2 Tbsp. Add

onion to reserved drippings and cook over medium, stirring occasionally, until tender.

Stir in vinegar, water and sugar. Bring to a boil over high. Reduce to medium, then add

potatoes and chives, breaking potatoes into chunks (if not done earlier) and toss gently.

Cook until liquid is evaporated, about 2 minutes. Remove from heat. Stir in bacon and

mayonnaise. Serve warm.

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For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **CostcoWay**





## Potato Salad with Bacon

Makes 8 servings

### Ingredients:

2 lbs red or all-purpose potatoes, cut into 1-inch cubes  
¼ cup onion, finely chopped  
½ cup celery, finely chopped  
¾ cup mayonnaise  
4 slices Kirkland Signature™ Fully Cooked Bacon, crumbled  
Salt and ground black pepper to taste

### Instructions:

In a 4 qt pot on high, cover potatoes with cold water. Bring to a boil. Reduce heat to low and simmer 10 minutes or until potatoes are tender. Drain and rinse with cold water until cool. Combine remaining ingredients in a large bowl. Add potatoes and toss to coat. Season, if desired, with salt and ground black pepper. Chill or serve at room temperature.

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