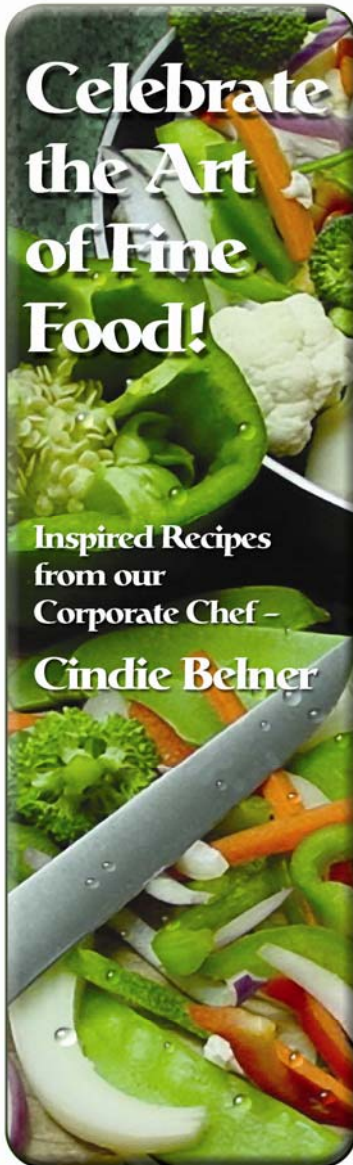


Cindie Belner
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Celebrate
the Art
of Fine
Food!

Inspired Recipes
from our
Corporate Chef -
Cindie Belner



GERMAN POTATO SALAD

Ingredients:

10 lbs. baking potatoes peeled and quartered #6542864

3 lbs. raw bacon, chopped

5 cups onion chopped #6524029

Freshly ground black pepper

1 ¼ cups apple cider vinegar

1 ¼ cups coarse grain mustard

20 hard boiled eggs sliced

1 ¼ cups chopped green onion #6523922

1. Sauté bacon over medium heat until crispy. Add the onions, season with pepper and sauté 4 more minutes. Remove from heat.
2. In a large mixing bowl, combine the cooked potatoes, crispy bacon /onions with fat, vinegar, to taste, mustard, eggs and green onions. Season with salt and pepper and mix well
3. Using a potato masher, mash the mixture together. The salad should be well blended but with some lumps.

Garnish with parsley

Serves 35

Prep time 10 minutes. Cook time 30 minutes

For Questions or Additional Information:

G.O. Fresh Chef Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to cindie@gofresh-precut.com and start receiving her fresh, new recipes automatically.



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