

---

# German Potato Salad with Knockwurst

Rachael Ray

<https://www.rachaelray.com>

**3 pounds baby red potatoes, halved or quartered**

**1 1/2 cups canned beef consomme'**

**6 slices thick-cut bacon, chopped**

**1 yellow onion, finely chopped**

**4 knockwurst, split lengthwise**

**2 tablespoons sugar**

**1/2 cup cider vinegar**

**1/4 cup extra-virgin olive oil**

**salt**

**freshly ground black pepper**

**1 cup parsley, chopped**

**spicy brown mustard (for serving)**

Preheat the grill or grill pan to medium-high.

In a large pot, place all the potatoes and cover them with cold water. Bring up to a bubble over medium-high heat. Cook until tender. Drain thoroughly. Return to the pot. Add the beef consomme'. Give a quick stir.

While the potatoes are cooking, cook the bacon in a small skillet over medium heat until crispy. Remove to a paper towel-lined plate to drain. Cook the onion in the same skillet with the bacon drippings. If there is too much oil in the pan, drain off all but one tablespoon. Cook the onion until soft, about 3 minutes. Set aside.

Place the knockwurst on the grill. Cook until heated through and brown on the outside, about 7 to 8 minutes.

While the knockwurst is cooking, place a small pot over medium-high heat. Dissolve the sugar in the cider vinegar, about 1 minute. Season with salt and pepper. Mix in the olive oil. Pour over the cooked potatoes. Toss them together with the parsley and onion and bacon mixture.

Serve the grilled knockwurst with the potato salad alongside.

## Salads

---

*Per Serving (excluding unknown items): 654 Calories; 55g Fat (71.8% calories from fat); 3g Protein; 45g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 38mg Sodium. Exchanges: 2 1/2 Vegetable; 11 Fat; 2 Other Carbohydrates.*