

Bob Evans - Grilled Bratwurst German Potato Salad



Prep time: 10 minutes

Cook time: 20 minutes

6 - 8 servings

Ingredients

- 2 packages Bob Evans Fresh Home Fries Diced (20 oz)
- 1 package Bob Evans Bratwurst (approximately 5 links)
- 3/4 cup red wine vinegar
- 1/4 cup vegetable oil
- 1 small yellow onion, chopped
- 2 tablespoons chopped fresh chives
- 2 teaspoons Dijon mustard
- 1 clove garlic, minced
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4-5 dashes hot sauce

Directions

Bring 4 quarts of water to a boil, add bratwurst and potatoes. Cook for 10 minutes, and remove bratwurst. Continue cooking potatoes until tender, approximately an additional 10 minutes. Meanwhile, cook bratwurst in a skillet over medium heat until browned and cooked through, about 6 minutes. Thinly slice bratwurst. In a large serving bowl, combine vinegar, oil, onions, chives, mustard, garlic, salt, black pepper and sauce. Gently stir in potatoes and bratwurst. Serve warm or cold. Refrigerate leftovers.