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# German Style Mashed Potatoes with Apples

*Adapted from A Taste of Home*

<http://www.tasteofhome.com/recipes/german-style-mashed-potatoes>

Internet Address:



1 pound potatoes, cubed, skin on (you could use any kind of potato - I used a Russet)

1 large apple, cored, finely chopped (I used Honey Crisp)

1 slice bacon, thick-sliced, diced

1/2 medium red onion, chopped

1 1/2 teaspoons cider vinegar (I used champagne vinegar)

1 tablespoon sugar (I omitted this as I didn't think it was needed)

2 tablespoons milk, or more, if needed (my addition, as the Russet potatoes were a bit dry)

salt and pepper to taste

2 teaspoons parsley, chopped (for garnish, if desired)

## Servings: 4

Notes: The kind of apple used will change the texture - I liked the little chunks in the finished dish, so use a crisp apple or a Granny Smith. If you have a soft apple, just don't over cook it so it becomes applesauce - that wouldn't have the same appeal. I used Russet potatoes (not usually a good potato for mashing), but you could use any type. Adding milk probably isn't a German style at all - it was needed because of using a Russet potato which has a dry, mealy texture.

1. Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10 minutes.

2. Meanwhile, in a medium sized skillet, cook bacon over medium heat for about 5 minutes. If there are more than 2 tsp of fat in the pan pour out the extra. Add onion and continue cooking about 5-7 minutes. Add chopped apples. If skillet is dry, add about a T. of olive oil or water to keep it from burning. Continue cooking (covered) for about 5-10 minutes until apples are just cooked through.

3. Drain potatoes, then return to the pot and mash some. Add the bacon/onion/apple mixture to the potatoes and stir. Add some milk to smooth-out the mixture. Add salt and pepper to taste. Garnish with chopped parsley if desired.

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Per Serving (excluding unknown items): 153 Calories; 2g Fat (11.8% calories from fat); 4g Protein; 31g Carbohydrate; 3g Dietary Fiber; 4mg Cholesterol; 62mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>