



Oktoberfest Potato Salad

Yield: 12 – 16 Servings

Ingredients:

- 5 lb [Reser's® Mega Diced Red Skin Potatoes](#) (71117.14479)
- Kosher salt
- 2 lb Kielbasa or German Bratwurst, sliced into 1-inch pieces
- 1 large yellow onion, diced
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 1 cup dark beer
- 3 Tbsp coarse or stoneground German-style mustard
- 2 Tbsp sugar
- 1/2 cup parsley, chopped
- Freshly ground black pepper

Directions:

1. Steam the Reser's Mega Diced Red Skin Potatoes for 10 minutes in a steamer or heat in a 350°F oven for 10 minutes.
2. Cook the sliced Kielbasa in a large skillet over medium heat until browned, about 5-6 minutes stirring occasionally.
3. Transfer to a plate topped with paper towels to drain.
4. Add the onion and peppers to the skillet and cook for about 3-4 minutes or until they are transparent but not brown.
5. Stir in 1 cup dark beer, mustard and sugar and cook for about 5-7 minutes or until the dressing has reduced to about 1/2 cup.
6. Add the potatoes back to the pan with the dressing and toss to coat.
7. Add the Kielbasa and parsley.
8. Season with kosher salt and freshly ground black pepper to taste.
9. Serve warm.