



Oktoberfest Potato Salad

Yield: 45 each 6 oz Servings

Ingredients:

- 10 lbs [Reser's® Mega Diced Red Skin Potatoes](#) (71117.14479)
- 4 lbs Kielbasa or German Bratwurst, sliced into 1-inch rounds
- 2 cups Yellow onion, diced
- 2 cups Green bell pepper, diced
- 2 cups Red bell pepper, diced
- 2 cups Dark beer (preferably dark German lager or Dunkel)
- 1/2 cup Coarse or stoneground German-style mustard
- 1/4 cup Sugar
- 1 cup Parsley, chopped
- Freshly ground Black pepper
- Kosher salt

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.