



Oktoberfest Salad Favourites

What to serve with your pork knuckles and sausages at your Oktoberfest? Why not try these lighter versions of two classic German salads! Actually, they are a perfect addition to any Aussie summer BBQ.

The Gurkensalat (Cucumber salad) goes particularly well with Weizen (wheat) beer and Bavarian white sausages – but remember, these sausages are heated in water (not boiled or grilled!) and the outside casing then carefully slit and removed (do NOT eat the outer rubbery casing).



Gurken-salat / Cucumber salad

I love this recipe as it's light and is a great balance to the richness of sausages - perfect for Australian summers and BBQs! This is proof that German salads AREN'T always full of mayonnaise and sour cream!

- 2 cucumbers (long ones, not Lebanese)
- 1 small onion, diced or finely chopped half rings
- 1 tsp sugar
- 1 tsp salt
- 4 tbsp oil (sunflower or canola)
- 4 tbsp vinegar (apple cider or white wine)
- ¼ tsp Pepper, freshly cracked (optional)
- Dill, fresh and/or dried (optional). Start with ½-1 tsp dried (or 1-2 tsp fresh) and then you can add more after it's been in the fridge for a while, if desired.
- Bacon, diced and roasted until crunchy (optional) – can be added when serving



Slice the cucumbers into very thin vertical slices. Drain for at least 30 minutes and squeeze out water gently but well.

Marinade: Mix the vinegar and oil and season with salt, pepper (if desired) and sugar. Traditionally there is no pepper in this recipe, but I like a bit of kick to it.

Place cucumber slices and onions in a bowl. Mix through the marinade and dill, and refrigerate for at least 15 minutes, but at least 1 hour or more is best. If you don't like dill then leave it out – it will still taste fine.

Mix gently and sprinkle fresh dill and bacon on top just before serving, if desired.

This is ideal to make of a morning and just leave in the fridge until needed later.

Swabian / Austrian Potato Salad

After living years for years in Stuttgart and other towns in “Schwabenland” (south-west Germany), I do love the Swabian version of potato salad best. No mayonnaise or sour cream in sight, but a lighter version that ticks all the flavour boxes. Again, I think this is a perfect salad for Oktoberfests and for Australian BBQs in general. The Austrian version is dressing option 1, and the Swabian version is option 2. Try both and see which one takes your tastebud fancy.

- 1 kg kipfler potatoes
- 1 medium red onion, finely diced
- 1/3 cup apple cider vinegar
- ½ - ¾ cup chicken or beef stock
- 1 tsp mustard
- 1 tsp salt
- 1 tsp sugar
- 1 tsp white pepper or freshly cracked black pepper
- 1/3 cup sunflower, canola or other vegetable oil (not olive oil unless it is very mild in flavour)
- Bacon, diced and roasted until crunchy (optional) – can be added when serving or mix through for a richer bacon flavour
- Chopped chives, for serving



Method

- Cook potatoes in skin, peel and slice into thick rounds while hot.
- Dressing. 2 options:
 1. Brunoise onion dressing – Place onion in a saucepan with the stock, vinegar, mustard, salt, pepper and sugar and boil for 5 minutes. Pour hot dressing with oil over hot/warm potatoes. The cooking of the onions makes it last longer in the fridge.
 2. Mix all dressing ingredients. Stock should be warmed so it mixes better with oil etc. Pour dressing over hot/warm potatoes.
- Leave salad in fridge for at least 1-2 hours, or even overnight.
- Sprinkle with chives and bacon (optional) before serving.

Note: Potato salad is best made a day before. It should never be served straight from the fridge – let it warm up to near room temperature. This depends on how hot “room temperature” is i.e. not scorching hot summer’s day temps!