

German "Potato" AIP Salad

By

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Ingredients:

6 strips of bacon

1 small chopped onion

8 chunks of frozen yucca, 4 inches each

1 cup beef bone broth

2 T. [Bragg raw organic apple cider vinegar](#)

1 t. sugar

¼ t. [arrowroot powder](#)

Directions:

1. Cook yucca, drain and cut up into bite-sized pieces.
2. Fry bacon and take out of pan.
3. Sauté onions in bacon grease left in pan from frying bacon.
4. Crumple bacon into bowl with cut up yucca, add onions and stir together.
5. Bring beef bone broth, apple cider vinegar, and sugar to a boil and thicken with arrowroot.
6. Pour mixture over yucca and stir up.

Best served at room temperature. Makes 4 servings. Increase all ingredients to make more servings.