



6 servings

German Potato Salad Recipe

Ingredients

- 5 bacon strips
- 1 medium sweet onion
diced
- 2 tablespoons all-purpose
flour
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1-1/3 cups water
- 2/3 cup cider vinegar
- 1/2 cup sugar
- Dijon mustard to taste
- 6 cups sliced cooked
peeled potatoes (about 6-8
large potatoes)

Directions

1. Prepare the potatoes - you can leave the skin on if you like.
2. In a large skillet, fry bacon until crisp; remove and set aside. Drain all but 2-3 tablespoons of drippings;
3. Sauté onions until tender in bacon grease.
4. Stir in the flour, salt and pepper until blended. Add water and vinegar; cook and stir for 1 minute or until slightly thickened.
5. Stir in sugar until dissolved.
6. Crumble bacon; gently stir in bacon and potatoes.
7. Heat through, stirring lightly to coat potatoes.
8. Serve warm.

Notes: