

German Potato Salad Recipe

Ingredients:

- 5 bacon strips
 - 1 medium sweet onion diced (about ½ cup)
 - 2 tablespoons of flour
 - 1 teaspoon of salt
 - ⅛ teaspoon of pepper
 - 1 cup of water
 - ⅔ cup cider vinegar
 - ½ cup sugar
 - Dijon mustard to taste
 - 6 cups sliced cooked peeled Yukon potatoes (about 6-8 large potatoes)
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Directions:

1. Prepare the potatoes by boiling with skin removed. Once they are cooked let potatoes cool completely before slicing.
 2. In large skillet fry bacon slices until crispy. Drain and set aside. Use about 2-3 of the drippings for step 3.
 3. Saute' diced onion until tender in bacon drippings.
 4. Over a medium heat stir in flour salt, and pepper until blended smooth. Gently whisk in vinegar and 1 cup of water. Continue to stir over a medium heat until thicken. If too thick add more water.
 5. Stir in sugar until dissolved over a low heat. (about 1 minute)
 6. Crumple bacon over the slices of potato in a serving bowl. Gently pour over the cooked mixture and serve immediately..
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Notes:

6-8 servings

Recipe by Bren Haas | Feature on BrenHaas.com