

# German Potato Salad

3 #'s	Potato's (About 9 medium)
6 Slices	Bacon
3/4 C.	Chopped Onion
2 TBLS	Flour
2 TBLS	Sugar
2 tsp	Salt
1/2 tsp	Celery Salt
	Pepper to Taste
3/4 C	Water
3/4 C	Vinegar

**Peel Potato's. Cook till tender. Drain and set aside.**

**Fry Bacon till crisp. Set on Paper-towels to drain.**

**Put chopped onion in Bacon grease, and cook till tender and golden.**

**Stir in flour, sugar, Celery seed, salt & pepper. Bring to boil, stirring constantly, about 1 minute.**

**Crumble Bacon, Slice potatoes. Add hot Dressing mixture to potatoes, coating potatoes thoroughly with mixture.**