

Hot German Potato salad

Claudia DePriest

3 lbs. Potatoes, 6 slices Bacon,
3/4 cup chopped Onion,
2 Tbls. Flour,
2 Tbls. Sugar,
2 tsp. Salt,
1/2 tsp Celery Seed,
Dash of Pepper,
3/4 cup Water,
1/3 cup Vinegar.

Peel and cook Potatoes till tender. Drain and set aside.

In large Skillet, fry bacon until crisp, remove .Cook and stir chopped Onion in Bacon drippings until tender and golden.

Stir in flour, Sugar, Salt, Celery seed and Pepper. Cook over low heat, stirring until bubbly. Remove from heat and stir in Water and Vinegar. Heat to boiling, stirring constantly.

Boil and stir 1 minute. Remove from heat.

Crumble Bacon and slice potatoes. Carefully stir Bacon and Potatoes into hot mixture.

Heat through, stirring lightly to coat Potatoes.