

GERMAN POTATO SALAD

Nancy Sachs

INGREDIENTS

10 medium potatoes, about 2 inch diameter
6 slices of bacon
1 cup diced onion
3 tablespoons flour
2 / 3 cup sugar
2 teaspoons salt
1 / 8 teaspoon pepper
2 / 3 cup vinegar
2 / 3 cup water
4 hard cooked eggs

PREPERATION

Cook potatoes in skins until tender, peel, slice and keep warm in serving bowl
Fry bacon until crisp and crumble
Reserve 6 tablespoons of drippings
Cook onions in bacon drippings until tender, add flour and mix thoroughly
To sautéed onions add sugar, salt, pepper, vinegar and water. Sauté until thickened.
Slice eggs, reserve one for garnish
Add eggs and crumbled bacon to potatoes
Pour hot dressing over all and mix carefully
SERVES 12