

Baked German Potato Salad

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Original Recipe from Cooks.Com

Servings: 10 to 12



This is an uncomplicated but textural and satisfying dish.

Ingredients

8 strips bacon, cubed
1 cup chopped celery
1 cup chopped onion
3 tablespoons flour
1½ cups cider vinegar
⅔ cup sugar
1 tsp. salt
¼ teaspoon pepper
8 cups cubed COOKED potatoes (about 8 medium)
1 cup sliced radishes (optional)

Cooking Method

Fry bacon in 10-inch skillet until crisp. Remove and drain on paper towels.

1. Drain off fat and measure. Return $\frac{1}{4}$ cup bacon fat to skillet.
2. Add celery and onion; cook 1 minute.
3. Blend in flour until flour is absorbed by the fat.
4. Then stir in water and vinegar; cook, stirring constantly, until mixture is thick and bubbly.
5. Stir in sugar, salt and pepper. Pour mixture over potatoes and bacon in greased 3-quart casserole.
6. Mix lightly. Cover.

Bake in 350° F. oven 30 minutes. Remove from oven. Stir in radishes, if desired.

Serve at once.