

# German Potato Salad

*Donna Hackett*

*Original Recipe from Taste of Home Magazine, Premiere Edition*

Serves: 6



## Ingredients

5 bacon slice  
¾ cup red or white onion, chopped  
2 tablespoons all-purpose flour  
cup cider vinegar  
1 cups water  
¼ cup sugar  
1 teaspoon sea salt  
teaspoon pepper  
6 cups Idaho potato, peeled and sliced

## **Cooking Method**

Bring a large pot of salted water to a boil.

1. Add peeled and sliced potatoes; cook until tender but still firm, about 15 minutes.
2. Drain, and transfer to a large bowl.
3. Add onions.

In a large skillet..

1. Fry bacon until crisp; remove and set aside.
2. Drain all but 2-3 tablespoons of drippings.
3. Cook onion until tender.
4. Stir in flour; blend well.
5. Add vinegar and water.
6. Cook and stir until bubbly and slightly thick.
7. Add sugar and stir until it dissolves.
8. Crumble bacon; gently stir in bacon and potatoes.
9. Heat through, stirring lightly to coat potato slices.

Serve warm.