

Hot German Potato Salad

Donna Hackett

Original Recipe from Betty Crocker Recipe Card Library, (Men's Favorites)

Serves: 5



Ingredients

9 medium potatoes
6 slices bacon
¾ cup onion, chopped
2 tablespoons flour
2 tablespoons sugar
2 teaspoons salt
½ teaspoon celery seed
1 dash pepper
¾ cup water
⅓ cup vinegar
2 12-oz. packages bratwurst
2 tablespoons shortening

Cooking Method

Pare potatoes. In saucepan, heat 1 inch salted water ($\frac{1}{2}$ teaspoon salt to 1 cup water) to boiling. Add potatoes. Cover; cook 30 to 35 minutes or until tender. Drain; set aside.

In large skillet, fry bacon until crisp; remove and drain. Cook and stir onion in bacon drippings until golden brown.

Blend in flour, sugar, salt, celery seed and pepper. Cook over low heat, stirring until mixture is bubbly. Remove from heat. Stir in water and vinegar. Heat to boiling, stirring constantly. Boil and stir 1 minute.

Crumble bacon. Thinly slice potatoes. Carefully stir bacon and potatoes into hot mixture. Heat through, stirring lightly to coat potato slices.

In skillet, brown bratwurst in shortening, turning with tongs; do not pierce with a fork. Serve with potato salad.