

German Potato Salad

1/2 pound bacon (10 - 12 slices)

1/2 cup chopped onion

2 Tbsp all-purpose flour

2 Tbsp sugar

1 1/2 tsp salt

1 tsp celery seed

1/2 cup white vinegar

6 cups sliced cooked potatoes

Cook bacon until crisp; drain and crumble, reserving 1/4 cup fat.

Cook onion in reserved fat until tender. Blend in flour, sugar, salt, celery seed, and a dash of pepper; add vinegar and 1 cup of water; cook and stir until thickened and bubbly.

Add crumbled bacon and potatoes*; heat thoroughly, tossing lightly so as not to break the potatoes. If desired, garnish with additional bacon crumbles or curls.

Serves 8 - 10.

*Note: 2 hard cooked eggs, sliced, can be added with bacon and potatoes.