

German Potato Salad



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 10

2 pounds potatoes, white	2/3c apple cider vinegar	1/2t black pepper
8 bacon slices	2/3c chicken broth	1t dry mustard
3T all~purpose flour	1/2c sugar	1t dill, dried
1/2 onion, chopped	1T salt	1/2c parsley, chopped

Peel and slice potatoes using a mandolin and cook until tender. Drain and set aside.

Fry bacon until crisp. Remove from pan and crumble. Add flour and onion to bacon grease and cook. Stir in vinegar, water, chicken broth, salt and spices. Cook until mixture is of medium thickness.

Add to potatoes and stir well. Add parsley and bacon. Mix carefully to avoid breaking potatoes. Serve warm.



Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com