

German Potato Salad



This is the real stuff with a homemade dressing of bacon, onion, vinegar, sugar, pepper and mustard

Serves 10

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

Prepare Ahead Tip

Potato salad can be made 4 days in advance. Keep refrigerated, tightly covered. Serve warm or at room temperature.