

Hot German Potato Salad

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

This hot German potato salad with bacon and onions is a delicious variation of traditional potato salad

Ingredients

- - 9 potatoes
- peeled - 6 slices bacon - $\frac{3}{4}$ cup chopped onions - 2 tablespoons all-purpose flour - 2 tablespoons white sugar - 2 teaspoons salt - $\frac{1}{2}$ teaspoon celery seed - ? teaspoon ground black pepper - $\frac{3}{4}$ cup water - ? cup distilled white vinegar

Instructions

1. Place potatoes in a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender
2. about 20 minutes. Drain
3. cool
4. and slice thin. Place bacon in a large
5. deep skillet. Cook over medium-high heat until evenly brown. Drain
6. crumble
7. and set aside
8. reserving drippings. Sauté onions in bacon drippings over medium heat until they are golden brown. Whisk flour
9. sugar
10. salt
11. celery seed
12. and pepper together in a small bowl; stir into onions and cook until bubbling
13. then remove from heat. Stir in water and vinegar; bring to a boil over medium heat
14. stirring constantly
15. and simmer for one minute. Gently stir bacon and sliced potatoes into the onion mixture until potatoes are heated through. DeDe