

Hot German Potato Salad Recipe

This is the German Potato Salad recipe from
my book



Ingredients:

Boil in their jackets, peel
and slice:

4 large potatoes

Dice: **5 thick slices of bacon**

Prepare: **1 Cup chopped onion**

Mix dressing ingredients in
measuring cup:

¼ Cup wine vinegar

¼ Cup water

¼ Cup sugar

Use to taste: **salt and pepper**



- 1** .Fry the diced bacon in a large skillet over medium heat, stirring often, until almost crisp.
- 2** . Add chopped onion and continue stirring until onion is cooked and turns slightly golden brown.
- 3** . Add mixed dressing ingredients, heat and stir until mixture boils and sugar is dissolved.



- 4.** Add sliced potatoes, mixing everything together well.
- 5.** Season with salt and pepper.
- 6.** Continue cooking, stirring frequently, for at least 10 minutes, or until the potatoes have absorbed all the liquid and are heated through. Continue heating and turning the mixture over for another 5 to 10 minutes. May allow to stand for additional 10-15 minutes to let the flavors blend completely.



Serve in bowl piping hot from the pan.