

German Potato Salad (warm)

Dressing:

4 large red potatoes

1 Tb. flour

4-6 slices bacon

2 Tb. sugar

½ c onions

1/3 c. water

¼ c. white wine vinegar

Boil potatoes and cube small.

Fry bacon. Remove from skillet. Add onions and cook.

To onions add dressing ingredients. Bring to boil and cook until sugar is dissolved. Add potatoes and cook another ten minutes or until liquid is absorbed. Add crumbled bacon. Serve. GOOD!