

October 17, 2018
Hot German Potato Salad

Ingredients:

6 medium potatoes
6 slices cooked bacon
1 medium onion
1 Tbsp. flour
1 tsp. salt
Dash of pepper
½ c. sugar
½ c. vinegar
½ c. water
Paprika

Directions:

Boil potatoes, let cool enough to handle, then peel and slice. Cook bacon until crisp, then set aside on paper towel to drain. In the drippings, cook onions until slightly brown and softened. Add salt, pepper, flour, sugar, vinegar and water. Simmer for 5 minutes. Add potatoes that you have peeled and sliced. Crumble bacon over potatoes in the skillet. Sprinkle paprika over the top. And serve hot.



Find more recipes and show archives by visiting the "Country Gal Corral" page, under the Farm tab at westcentralmo.info