

German Potato Salad

Amt	Measure	Ingredient - Prep Method
3	lbs	red potatoes - cooked with skins on
3	stalks	celery, chopped
¼	large	onion, red or white or gold, sliced fine
¾	lbs	bacon, cracked or cut in pieces
¾	cup	white vinegar
1	cup	water
1	cup	sugar
2	tbsp	flour
1	shake	salt
1	shake	pepper

Cook potatoes in boiling water 45-60 minutes till fork-soft.

Chop onions and set aside.

Chop celery and set aside.

Fry bacon till crisp not burnt. Remove bacon.

Let cool and then crumble in a paper towel later.

In the bacon grease, add the onions and sauté.

Add flour and keep stirring, bringing it to a light brown.

Add vinegar, water, salt, sugar and pepper.

Heat steadily.

Part and peel potatoes while still hot, cut into quarters.

In the overnight bowl, place potatoes.

Add celery.

Add crumbled bacon.

Bring sauce to a high heat stirring constantly until as clear as you can get it.

Pour the sauce over the bacon, celery and potatoes.

Place in fridge overnight in the overnight bowl to let flavors combine.

Stir once the next day and decorate with a palm of parseley.