
German Potato Salad IV

Dian Eggert

Nettles Island Cooking in Paradise - 2014

1/2 cup sugar

1/2 cup apple cider vinegar

1/4 cup hot water (more, if needed)

1 pound bacon

1/2 cup flour

potatoes (whatever quantity desired)

Cook and dice the potatoes.

Cut the bacon into small pieces. Fry the pieces in a skillet until crisp. Add to the potatoes.

In a bowl, mix the flour, hot water, sugar and vinegar. Pour over the potatoes while hot.

Salads

Per Serving (excluding unknown items): 3246 Calories; 224g Fat (62.6% calories from fat); 144g Protein; 157g Carbohydrate; 2g Dietary Fiber; 386mg Cholesterol; 7249mg Sodium. Exchanges: 3 Grain(Starch); 18 1/2 Lean Meat; 1/2 Fruit; 32 1/2 Fat; 6 1/2 Other Carbohydrates.