

Hot Potato Salad - Kartoffelsalat

Trilby Wiedman

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*5 large potatoes
1 onion, diced
5 thick slices bacon
1 tablespoon flour
2 tablespoons bacon
grease
1/2 cup vinegar
1/4 cup water
1/4 cup sugar
1/2 teaspoon celery salt
1 teaspoon salt
1/3 teaspoon dry mustard
1/2 teaspoon black pepper*

In a pot, place the potatoes. Cover with water. Cook the potatoes in their skins until just tender. Peel immediately. Slice while warm. Place in a large bowl. Add the onion.

In a skillet, brown the bacon until crisp. Remove with a slotted spoon. Add to the potato mixture.

In the skillet, over low heat, add the flour to the grease. Stir in the vinegar, water, sugar, celery salt, salt, dry mustard and pepper. Add to the potato mixture.

Serve hot.

Per Serving (excluding unknown items): 1189 Calories; 43g Fat (31.8% calories from fat); 25g Protein; 183g Carbohydrate; 12g Dietary Fiber; 54mg Cholesterol; 3616mg Sodium. Exchanges: 7 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Vegetable; 7 1/2 Fat; 4 Other Carbohydrates.