

Potluck German Potato Salad

*Kathleen Rabe - Kiel, WI
Taste of Home Grandma's Favorites*

Servings: 12

*3 pounds small (about 10)
Yukon Gold potatoes,
unpeeled
2 ribs celery, chopped
1 small onion, chopped
1 cup water
1/2 cup white vinegar
3/4 cup sugar
1 tablespoon cornstarch
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 pound bacon strips,
cooked and crumbled*

Preparation Time: 20 minutes**Cook Time: 25 minutes**

Place the potatoes in a large saucepan. Add water to cover. Bring to a boil. Reduce the heat. Simmer, uncovered, for 12 to 15 minutes or just until tender.

Add the celery and onion. Continue cooking until the vegetables are tender, about 5 minutes longer. Drain. Set aside.

Meanwhile, in a small saucepan, whisk together the water, vinegar, sugar, cornstarch, salt and pepper. Bring to a boil. Cook until thickened, about 2 minutes.

When cool enough to handle, slice the potatoes. Return to the large saucepan with the celery and onions. Add the vinegar mixture, tossing to combine. Add the bacon. Simmer the mixture until heated through, 10 to 12 minutes.

Serve warm.

Per Serving (excluding unknown items): 183 Calories; 9g Fat (45.6% calories from fat); 6g Protein; 19g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 355mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1 1/2 Fat; 1 Other Carbohydrates.