



Hot German Potatoes



Ingredients:

- 1/2 pound bacon, cut into 1 inch pieces
- 1 (4.9 oz.) package **Hungry Jack®** Cheesy Scalloped Potatoes
- 1 cup sauerkraut, rinsed and drained
- 1 (2 oz.) jar diced pimientos, drained
- 2 cups water
- 2/3 cup milk
- 1 tablespoon vinegar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon sugar
- 1/2 teaspoon celery seed
- 1/4 to 1/2 teaspoons pepper

Preparation Directions:

1. HEAT oven to 425°F. Cook bacon in medium skillet over medium heat until crisp. Drain. Reserve 2 tablespoons bacon drippings.
2. PLACE potato slices, cooked bacon, sauerkraut and pimientos in ungreased 2 to 2 1/2-quart casserole dish.
3. COMBINE sauce mix, water, milk, vinegar, Worcestershire sauce, sugar, celery seed, pepper and reserved bacon drippings in 2-quart saucepan. Bring just to a boil, stirring occasionally. Remove from heat and pour sauce over potato mixture in casserole dish. Stir gently to blend ingredients.
4. BAKE 25 to 30 minutes or until potatoes are tender. Let stand 5 minutes to thicken sauce. Stir before serving.

Yield: 6 Servings