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Rose's Hot German Potato Salad

Ingredients:

- 6 medium potatoes
- 12 slices bacon
- 3 medium onions, (about 1½ cups, chopped)
- ⅔ cup plus 2 Tbsp cider vinegar
- 1½ tbsp brown sugar
- 1½ tsp salt
- ¼ tsp pepper
- ¼ tsp celery seeds (optional)

Instructions:

1. Wash and cut into halves the potatoes.
2. Cook for about 20 minutes or until potatoes are tender. Drain liquid from potatoes and dry by shaking pot over low heat. Peel and cut into 1/4 inch slices.
3. Meanwhile, dice and pan-broil bacon, reserving the bacon drippings.
4. Put 6 tbsp of the bacon drippings in a large saucepan. Add onions and cook until they are transparent, stirring occasionally.
5. Stir in cider vinegar, brown sugar, salt, pepper, and the celery seeds (if using).
6. Heat mixture to boiling over low heat. Add diced cooked bacon and stir. Pour over the warm potato slices and mix lightly to coat evenly.
7. Cover and set aside for about 10 - 15 minutes for the potatoes to absorb the vinegar dressing before serving.
8. Makes a great accompaniment for German sausages or smoked pork chops.