

Mom's German potato salad -- Abridged

Ingredients:

This was my mom's recipe. Its "abridged" because she told me how to make it over the phone, rather than sending a written recipe. I'm glad I wrote it down at the time, and I hope it becomes a favourite recipe in your family, too.

4	Medium	Potatoes	(1 ¼ lbs) boiled, peeled and cut
4	Slices	Bacon	Fried and dried on paper, then crumbled
½	Cup	Onion	Finely diced
½	tsp	Celery seed	Or celery salt, or 1-2 sticks of celery
2	Tbsp	Fat	Reserved bacon drippings, or oil
1	Tbsp.	Flour	
1-2	Tbsp.	Sugar	More or less, to taste
½	Cup	Water	
¼	Cup	Vinegar	White or apple cider vinegar
¼	tsp	Salt	Or more or less, to taste
¼	tsp	Pepper	Or more or less, to taste
1	Tbsp	Dill	Or more or less, to taste

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Preparation:

*Makes about 4
servings*

1. Boil, cool, peel and chop the potatoes.
2. In a large skillet, fry off the bacon, then use the strained and reserved bacon drippings to sauté the onions and celery.
3. Using a wire whisk, add the flour and sugar, followed by the water and vinegar.
4. Cook until thick and bubbly, stirring constantly until the mixture has gone from opaque to clear'ish. Add the dill, if using.
5. Pour over potatoes, add the crumbled bacon, season to taste, then stir gently and warm through.

Notes:

- We usually eat it warmed up in a crock pot, people should further season to taste.
- Can be served cold/room temperature.
- For a party, use 20 average potatoes and then double all ingredients, except the flour. Be sure to taste some of the dressing and adjust as necessary before pouring over potatoes.

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