

German Potato Salad

2 pounds potatoes - boiled in 2 Tablespoons cider vinegar skins until tender, 1 Teaspoon salt,
1/2 pound bacon – diced, 1 Teaspoon sugar, 1 cup onions

Drain potatoes, peel, cut into small pieces in a large bowl, salt to taste. Dice bacon and drain, leave drippings in pan. Add onions to drippings, Fry slowly until brown. Remove from heat; add; and mix with vinegar, salt, and sugar. Add onion mixture and bacon to potatoes. Stir mixture, heat, add water (only a little) until potato chunks and ingredients are well mixed and consistency is uniform. Set aside, allow time for seasonings to "soak" until served.

Mark Friesenhahn - Kingwood, Texas