

Hot German Potato Salad

Servings: 6-8

6 medium cooked potatoes, sliced
6 slices peppered bacon
¾ c. green onions, chopped
2 T. flour
¼ c. sugar
½ t. celery seed
½ t. freshly ground black pepper
¾ c. chicken stock
⅓ c. vinegar
2 T. fresh parsley, chopped

Slice potatoes into casserole dish.

In skillet, fry bacon until crisp, crumble and add to potatoes. Saute onion in bacon fat until golden brown. Blend in flour, sugar, salt, celery seed and pepper. Cook over low heat, stirring until smooth and bubbly. Stir in chicken stock and vinegar. Heat, stirring constantly, until mixture comes to a boil.

Pour sauce over potato mixture. Mix gently and top with parsley. Bake covered at 325° F for 45 minutes.

Source: Ruttger's Bay Lake Lodge Cookbook