

German Potato Salad



SERVES 8

6 large red-skinned or Yukon Gold potatoes, unpeeled (about 2 to 2 1/2 pounds)

6 slices of bacon

1 medium sweet onion, thinly sliced

2 tablespoons flour

1 1/2 tablespoons sugar

1 1/2 teaspoons salt

1/2 teaspoon celery seed

coarse ground pepper to taste

3/4 cup water

1/2 cup apple cider or white-wine vinegar

chopped chives, for garnish (optional)

In enough boiling salted water to cover them, cook potatoes until tender, about 25 to 30 minutes. Drain, peel, and slice and set aside.

Meanwhile, fry bacon until crisp, then remove from pan (reserve bacon grease) and crumble. Add bacon to the potatoes.

Sauté onion in bacon grease until golden, then add flour, sugar, salt, celery seed, and pepper to the pan. Combine water and vinegar and add slowly to the pan. Continue cooking, stirring occasionally, until liquid boils. Boil for one minute, then pour over potatoes. Mix gently and garnish with chives. Serve warm.