

# German Potato Salad

6-10 servings

½ lb bacon, fried and crumbled.

4 T bacon fat

1 small onion, chopped and sautéed in the bacon fat.

1.5 lbs red potatoes, boiled until nearly done. Drain well. Slice or cut into large bite size pieces. Keep warm until the dressing is ready.

Dressing: mix thoroughly:

4 T apple cider vinegar

4 T water

2 T sugar

1 t corn starch

1.5 T whole grain mustard

Once the onions are very tender, add the vinegar mixture and cook until thickened.

Combine the hot dressing and the potatoes. Add the bacon crumbles and stir gently. Adjust seasoning.

Serve warm or at room temperature.

Optional: garnish with chopped parsley or sliced green onion tops or even a little bit of finely chopped kale. You could also reserve a bit of bacon to put on top.

Gets better as it sits. Store leftovers in the fridge.