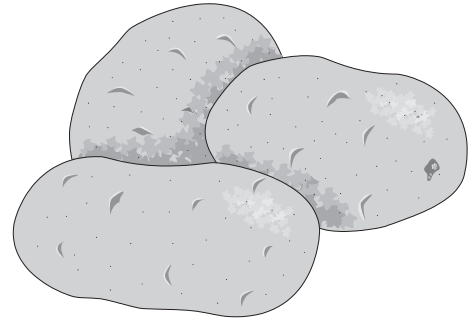


German Potato Salad

Sue Brairton - a Meinecke family recipe
Milwaukee, WI (1890)



Ingredients

1/3 pound bacon
2 to 3 tablespoons
chopped onion
2 tablespoons flour
1/3 cup sugar
1 teaspoon salt
1/3 cup vinegar
1/2 cup water
3/4 quart red potatoes

Directions

Cook unpeeled potatoes in heavily salted water, for approximately 20 minutes.

When cool enough, peel and slice or cube.

Dice and fry bacon until crisp.

Add onion; saute briefly.

Add flour and sugar; blend.

Add vinegar and water; then add warm potatoes.

Let sit for a couple of hours for flavors to blend.

Serve warm.

Serves 4+