

Warm German Potato Salad

Serves: 4-6

Ingredients:

1 to 1 ½ lbs. new or red potatoes

¼ lb. bacon

1 medium onion, coarsely chopped

1 stalk celery, chopped

½ Tsp. all-purpose flour

½ Tsp. sugar

1 Tsp. salt

1/8 Tsp. pepper

½ cup water

½ cup cider vinegar

Fresh snipped chives, optional garnish

Minced parsley, optional garnish

1. Scrub potatoes and cook in boiling salted water until tender. Drain and, while hot, skin and cut into 1/4inch slices. You should have about 4 cups. Set aside.
2. Place bacon in a skillet and fry until almost crisp. Remove bacon from pan and add onion and celery, cook until tender and transparent, remove from pan.
3. Drain off all but one tablespoon of bacon fat; Add flour, sugar, salt and pepper to skillet stir until slightly browned.
4. Add vinegar and water and cook until mixture is slightly thickened. Add back the bacon, onion, and celery.
5. Pour hot dressing over potatoes; Stir gently to blend. The potatoes should look glossy.
6. Garnish with chopped herbs. Serve warm.

Recipe courtesy of Bobby Flay