

Betty's Hot German Potato Salad Recipe



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In this video, Betty demonstrates how to make Hot German Potato Salad. This dish is composed of slice, cooked potatoes with a dressing of vinegar, crisped bacon, onion, parsley, and spices. It has an extra-special tangy taste!

Ingredients:

- 1 ½ pounds potatoes (about 4 medium-sized potatoes)
- 1 medium onion, thin-sliced
- 8 strips of bacon, cooked until crisp, and then crumbled
- 1/3 cup white vinegar
- 2 tablespoons flour (You may use plain or self-rising flour.)
- 1 ½ teaspoons salt
- ½ cup fresh chopped parsley
- ½ cup water
- 3 teaspoons sugar
- ¼ teaspoon ground black pepper

In a large skillet, cook 8 strips of bacon until crisp. Drain off as much of the bacon grease as possible. Add a medium sliced onion to the skillet and cook over low heat for 2 minutes. Add 1/3 cup vinegar, 2 tablespoons flour, 1 ½ teaspoons salt, ½ cup chopped parsley, ½ cup water, 3 teaspoons sugar, and ¼ teaspoon black pepper. Return to stove and cook mixture until just slightly thick. Carefully fold in cooked, sliced potatoes, until the potatoes are well-coated with the thickened mixture. Remove from heat and place in a nice serving bowl. Serve while warm. This is a great accompaniment for anything from sandwiches to steak or chicken. Enjoy!!! --Betty ☐