

## **MOM'S GERMAN POTATO SALAD**

5-6 potatoes (if I remember right she always liked russets)  
1/2 small onion, diced  
1/2 cup celery, diced  
4 strips bacon, crumbled  
2 hard boiled eggs  
1/2 teaspoon flour  
1/2 cup water  
1/2 cup cider vinegar  
2 T sugar

Cook potatoes, peel and slice. Add onion and celery. Fry bacon crisp, drain (reserving a small amount) and crumble and add to potatoes. Cut up egg whites and add (reserve yolks).

To reserved bacon grease (about 1/2 teaspoon) add the flour and work it in before adding the water and vinegar. Cook - it should be a little thick. Meanwhile season potatoes, add sugar and crumble egg yolks. Pour on hot vinegar mixture and toss. Season to taste. Let sit a couple of hours. Serve at room temperature.