



German Potato Salad

Opal Louise Alexander Kirker

- 4 Slices Bacon (*finely diced*)
- 4 Tbsp. Butter
- 4 Tbsp. Modified Corn Starch
- 4 tsp. Sugar
- $\frac{3}{4}$ C. Water
- $4\frac{1}{2}$ C. Cooked Potatoes Slices
- 2 Tbsp. Bacon Fat
- 2 tsp. Salt
- $\frac{1}{2}$ tsp. Pepper
- $\frac{1}{4}$ C. Vinegar
- $\frac{1}{4}$ C. Diced Onions

Fry bacon crisp; remove bacon from skillet and retain 2 tablespoons fat. Into this add butter, salt, corn starch, pepper and sugar. Cook until browned. Gradually add vinegar and water. Cook until mixture thickens and fold in potatoes.