

Kartoffelsalat

3 lb medium size potatoes
1.5 teaspoons salt
1/8 teaspoon pepper
2/3 cup chopped onion
1/2 cup sliced radishes
1/2 teaspoon celery seed
2 tablespoons chopped parsley
9 slices raw bacon, finely cut up
1 tablespoon flour
1/2 cup white vinegar
2 tablespoons sugar

- 1) Cook unpeeled potatoes, covered, in boiling water just until tender--about 30 minutes. Do not overcook.
- 2) Drain potatoes. Cool, peel and cut into cubes. Put in serving bowl.
- 3) Toss lightly--be careful not to break potato cubes--with salt, pepper, onion, radishes, celery seed, and parsley.
- 4) Sauté bacon in skillet, over low heat, until crisp. Remove from heat. With slotted spoon, remove bacon. Add to potatoes.
- 5) Drain from skillet all but 1 tablespoon bacon fat. Stir in flour until smooth. Gradually add vinegar and 1/2 cup water. Stir in sugar. Bring to boiling point, stirring.
- 6) Toss lightly with potato mixture until thoroughly combined. Serve warm.