German Potato Salad

written by The Recipe Exchange | May 25, 2015

Ingredients

1 lb. bacon – fried, crumbled, grease reserved
9 med. potatoes – peeled, sliced, boiled until tender
1 lrg. onion – sliced thin
1/2 cup all-purpose flour
2 1/4 cups water
1 1/4 cups distilled white vinegar
1/2 cup granulated sugar

Directions

Toss together crumbled bacon, potatoes, and onion in a bowl; set aside.

Melt bacon grease in saucepan over medium-high heat; stir in flour; slowly whisk in water and vinegar; stir in sugar; continue cooking, stirring constantly, until thickened.

Pour hot mixture over potatoes in the bowl.

Serve hot.