

HOT GERMAN POTATO SALAD

This sweet & tangy side dish is a Schuldt family tradition. Keep cool on hot summer days with this microwave technique for preparing this delicious warm side perfect for barbeque!



Serves: 4

- o 6 medium potatoes
- o 6 slices bacon
- o 1 cup water
- o ½ cup vinegar
- o 2 tablespoons flour
- o ¼ cup sugar (or more to taste)
- o 1 ½ teaspoons salt
- o ½ teaspoon celery seed
- o pepper to taste

Wash and pierce potatoes. Cook on paper towels in the microwave oven 15-18 minutes or until tender. Let cool slightly and cut in 1/8-inch slices.

Meanwhile, cut bacon in small pieces. Put in a microwave-safe 2-quart casserole dish. Cover with a paper towel and cook 5 to 6 minutes, stirring after 3 minutes. When bacon is crisp, remove it from the dish with a slotted spoon. Crumble and set aside.

Stir flour and seasonings into the remaining bacon fat in the casserole. Mix until smooth. Microwave for 1 to 2 minutes until bubbly, stirring after 1 minute.

Add water and vinegar to the flour mixture. Stir to combine. Return to the microwave oven and bring to a boil (about 2 minutes) stirring after 1 minute.

Remove sauce from oven and stir smooth. Add potatoes and bacon; stir gently so potatoes hold shape. Cover and let stand until ready to serve.

Best served warm!

Recipe courtesy of Pat Schuldt