

GERMAN POTATO SALAD

6 potatoes
1/4 cup minced onions
1/2 lb. bacon
1 tablespoon flour
1/2 cup cider vinegar
1/2 cup water
1/4 teaspoon pepper
1/4 teaspoon celery seed
1 teaspoon sugar
1 teaspoon salt
8 Frankfurters (heated)



Boil potatoes in jackets, peel & slice. Add onions. Cut bacon into tiny strips. Fry until crisp, remove from skillet. Stir in flour with bacon drippings. Add vinegar & water and bring to boil. Pour over potatoes & onions. Stir in bacon and seasonings. Serve hot with Franks.

