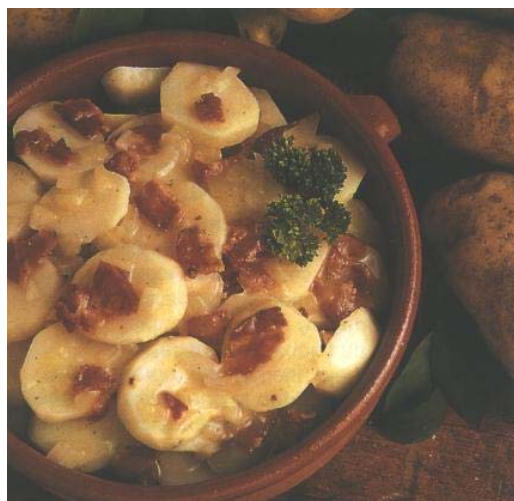


Hot German Potato Salad

I know you will love this recipe. You can make it ahead of time and keep it warm in the oven until you are ready to serve.

6 cups potatoes, cooked,
peeled, and sliced
3 hard-boiled eggs, sliced
1/2 cup celery, diced
3/4 cup onion, finely chopped
5 bacon strips
2 Tb. all-purpose flour
3 Tb. sugar
1/4 tsp. dry mustard
1/2 cup vinegar
1/4 cup water
salt and pepper
1 Tb. finely chopped parsley, optional



To a 2-1/2 quart casserole add sliced potatoes and eggs.

Add celery and onions.

In a 1-quart skillet, fry bacon until crisp; crumble and add to potatoes.

Drain all but 1-2 tablespoons of bacon drippings; stir in flour; blend well.

Add sugar, mustard, vinegar and water; cook and stir until bubbly and slightly thick.

Pour over potatoes. Season with salt and pepper; mix gently.

Top casserole with chopped parsley, if desired.

Put casserole where it will keep hot.

Yield: 6 - 8 servings.