

Noreen's Kitchen

Hot German Potato Salad

Ingredients

3 pounds red potatoes cooked, cooled and diced	3 tablespoons granulated sugar
6 slices, thick cut bacon	2 tablespoons water
1 large onion, chopped	2 tablespoons dried parsley
2/3 cup white vinegar	1 teaspoon salt
	1 teaspoon cracked black pepper

Step by Step Instructions

Cut bacon into a small dice and fry in a large skillet to render fat. Remove bacon and set aside.

Sauté onion in bacon fat until translucent.

Add vinegar, sugar, water, salt and pepper to onions and stir well to combine.

Allow to simmer over medium heat for 5 minutes to slightly reduce.

Add cooked potatoes to pan and toss to coat potatoes completely.

Sprinkle parsley over potatoes and toss again.

Add additional salt and pepper to taste.

Allow to sit for 30 minutes so the dressing can absorb into the potatoes before serving.

Serve warm. Leftovers should be placed in a sealed container and refrigerated for up to 1 week. Leftovers can be slightly reheated in the microwave for 30 seconds at 50 percent power just to take off the chill.

Enjoy!