German Potato Salad

Steve’s mom gave this recipe to me at my Harkes wedding shower. She served this with Frank Cheesies—Hot dogs stuffed with cheddar cheese, wrapped with bacon and baked until cheese melts and bacon is crisp.

It still is one of Steve’s favorite meals!

6 potatoes, boiled with skins on

4 hard-boiled eggs

¼ c. chopped parsley

⅓ c. diced onion

2 tsp. sugar

2 tsp. salt

4-6 slices bacon, diced

2 Tbsp. flour

⅓ c. vinegar

⅔ c. water

1. Peel and cube cooked potatoes.
2. Add diced egg whites, parsley, onion, sugar, and salt.
3. Fry bacon until crisp and add to potato mixture.
4. Thicken bacon grease with flour. Add vinegar and water.
5. Add diced egg yolks.
6. Pour over potato mixture and toss together.
7. Serve warm.