

German Potato Salad

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Ingredients

- 6 cups frozen, cubed potatoes
- 6 slices of crispy, cooked bacon
- 1/2 cup chopped purple onion
- 1 1/2 TBS butter
- 2 TBS flour
- 1 tsp celery seed
- 2 TBS sugar
- 1 tsp celery seed
- 1 1/2 tsp salt
- 1 pinch pepper
- 1 cup water
- 1/4 cup apple cider vinegar

Ready in **20 minutes**

Serves **8 people**

Preparation

1. Melt the butter in a large skillet and add the onions and cook until softened. Sprinkle them with the flour, and stir to coat the onions and cook the flour. Sprinkle in the sugar, salt, celery seed, and pepper and stir to combine. Add in vinegar and water and stir until slightly thickened. Add the potatoes and stir until cooked through. You will probably need to splash in a little more water as the potatoes cook, because they absorb a lot of liquid! Melt the butter in a large skillet and add the onions and cook until softened. Sprinkle them with the flour, and stir to coat the onions and cook the flour. Add in the sugar, salt, celery seed, and pepper and stir to combine. Add in vinegar and water and stir until slightly thickened. Add the potatoes and stir until cooked through. You will probably need to splash in a little more water as the potatoes cook, because they absorb a lot of liquid!
2. When the potatoes are cooked through, chop and add the bacon. Stir to combine and remove to a serving platter. Garnish with chopped chives and serve hot or warm.
Köstliche!

