

Hot Potato Salad

Contributed by Editor

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A hearty treat. I love potato salad with a hot dressing!

- 18 small new potatoes (about 2" dia.), scrubbed but not peeled
- 6 slices bacon, diced
- ½-cup diced onion
- 1-tsp flour
- 1-tsp sugar
- 1-tsp salt
- ½-tsp freshly ground pepper, or to taste
- 3-Tbs. cider vinegar
- ¼-cup water
- 1-Tbs. minced fresh parsley

Put potatoes in large pot with just enough water to cover them. Bring water to a gentle boil and cook until "fork tender." While potatoes are cooking, prepare the dressing. Fry the bacon in a heavy skillet, over medium heat until crisp. Remove from pan, add onion and cook until clear and soft. Drain off all but 2 Tbs. of the bacon fat and add flour, sugar, salt and pepper to skillet. Cook and stir 2 minutes. Add vinegar and water, cook until slightly thickened. Return bacon to skillet. Drain cooked potatoes and when they are cool enough to handle cut into 1/4" slices. Pour hot dressing over hot potatoes, and gently stir to blend. Yum!