

Baked German Potato Salad

Joe Knaver

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*1 cup bacon, diced
1 cup celery, chopped
1 cup onion, chopped
2/3 cup cider vinegar
1 1/2 cups water
3 tablespoons flour
1 teaspoon salt
1/2 teaspoon pepper
2/3 cup sugar
2 teaspoons celery seed
1/3 cup fresh parsley, chopped
2 quarts red potatoes*

Preheat the oven to 375 degrees.

Boil the potatoes until slightly firm (do not overcook). Peel and cut the potatoes into 1/2-inch slices. Layer into a greased 13x9x2-inch casserole dish. Set aside.

In a skillet, fry the bacon until crisp. Remove the bacon with a slotted spoon retaining the drippings in the skillet.

Cook the celery and onion in the drippings for about 3 minutes. (Add vegetable oil if needed). Stir in the flour, salt and pepper. Continue cooking for about 2 minutes.

In a bowl, combine the sugar, vinegar and water. Add to the skillet, stirring constantly. Bring to a boil and cook for 1 minute. Add the parsley, celery seed and reserved bacon.

Remove from the heat. Allow to cool slightly and pour over the potatoes. Mix gently so as not to break up the potatoes.

Bake for 45 minutes or until the dressing bubbles.

Per Serving (excluding unknown items): 3036 Calories; 119g Fat (34.9% calories from fat); 103g Protein; 398g Carbohydrate; 26g Dietary Fiber; 201mg Cholesterol; 6121mg Sodium. Exchanges: 14 1/2 Grain(Starch); 10 Lean Meat; 3 1/2 Vegetable; 17 Fat; 9 1/2 Other Carbohydrates.