

German Potato Salad

Ruth Bakalar

The Complete Potato Cookbook

2 pounds (6 medium) potatoes

1 stalk celery

1 small dill pickle, finely chopped

1 scallion, minced

1/4 cup vinegar

3 tablespoons salad oil

salt and pepper to taste

paprika to taste

chopped parsley for garnish

Cook potatoes in boiling salted water with celery stalk for flavor. Cool slightly, peel and cut into small, thickish slices.

In a bowl, mix vinegar and salad oil; add pickle and scallion. Season with salt and pepper.

Pour mixture over warm potatoes, cover the bowl and let stand in a warm place to absorb the dressing.

Sprinkle with paprika and parsley.

Serve at room temperature or warm - not chilled.

Per Serving (excluding unknown items): 585 Calories; 41g Fat (61.3% calories from fat); 6g Protein; 53g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 886mg Sodium. Exchanges: 3 Grain(Starch); 1 Vegetable; 8 Fat; 0 Other Carbohydrates.