

Mom's German Potato Salad

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A family favorite! Often requested! Serves 8, about 1/2 cup serving. It's best to measure the whole recipe and divide by 8 to be the most accurate!

Blue – 4 points

Purple – 1 point

Green – 4 points

- 2 pounds potatoes
- 6 slices center cut bacon
- 3/4 cup celery, chopped fine
- 1/4 cup onion, chopped fine
- 1 tsp salt
- 1 tsp sugar
- 1 tsp white pepper (or black will work too!)
- 2 Tbsp white vinegar
- 1/4 cup water

1. Cook potatoes in boiling water until tender, but not mushy. Remove and let cool until you can handle them.
2. While potatoes are cooling, make dressing by frying bacon in a skillet. Fry it crispy. Remove to paper towels, reserving bacon grease.
3. To bacon grease, add salt, pepper, sugar, vinegar and

water. Bring to a boil. Reduce heat and simmer 2 minutes.

4. Peel and slice potatoes. Place 1/3 of them in a large bowl, salt and pepper them and add 1/3 of the celery, 1/3 of the onion and 1/3 of the dressing, and 2 strips of bacon crumbled. Repeat 2x. Once done, stir well, but gently, you don't want to break up the potatoes.
5. Serve warm or at room temperature. Reheat leftovers before serving.