

GERMAN POTATO SALAD

Base recipe

Wash and cut into halves

6 medium-size (about 2 lbs.) potatoes

Cook about 20 minutes or until potatoes are tender when pierced by a fork. Drain potatoes. Dry potatoes by shaking pan over low heat. Peel and cut into $\frac{1}{4}$ in. slices.

Meanwhile dice and panbroil reserving bacon drippings

12 slices bacon

set aside.

Clean and chop

3 medium-sized (about $1\frac{1}{2}$ cups chopped)

Put 6 tablespoons of the bacon drippings into a saucepan. Add the onion and cook until it is transparent, occasionally moving and turning with a spoon. Stir in

1 cup plus 2 tablespoons vinegar

$1\frac{1}{2}$ tablespoons sugar

$1\frac{1}{2}$ tablespoons salt

$\frac{3}{4}$ teaspoon monosodium glutamate

$\frac{1}{4}$ teaspoon pepper

Heat mixture to boiling. Add the diced bacon to the onion-vinegar mixture. Pour over the hot potato slices and toss lightly to cover evenly.