

GERMAN POTATO SALAD

Ingredients

- 6 medium-size about 2 lbs. potatoes
- 12 slices bacon
- 3 medium-sized onions
- 1 cup vinegar
- 2 tablespoons vinegar
- 1½ tablespoons sugar
- 1½ tablespoons salt
- ¾ teaspoon monosodium glutamate
- 3 teaspoon pepper

Instructions

Wash and put 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 ¼ in. slices. Meanwhile, dice and pan broil reserving bacon drippings 12 slices bacon, set aside. Clean and chop 3 medium-sized (about 1½ cups chopped) onion. 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, 1½ tablespoons sugar, 1½ tablespoons salt, ¾ teaspoon monosodium glutamate, 3 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.