

# 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

1. Wash and put into halves 6 medium-size (about 2 lbs.) potatoes
2. Cook about 20 minutes or until potatoes are tender when pierced by a fork
3. Drain potatoes.
4. Dry potatoes by shaking pan over low heat.
5. Peel and cut into ¼ in. slices.
6. Meanwhile, dice and pan broil reserving bacon drippings 12 slices bacon, set aside.
7. Clean and chop 3 medium-sized (about 1½ cups chopped) onion
8. Put 6 tablespoons of the bacon drippings into a saucepan,
9. Add the onion and cook until it is transparent, occasionally moving and turning with a spoon.
10. Stir in 1 cup plus 2 tablespoons vinegar
11. 1½ tablespoons sugar
12. 1 1/2 tablespoons salt
13. ¾ teaspoon monosodium glutamate
14. 3 teaspoon pepper
15. Heat mixture to boiling.
16. Add the diced bacon to the onion-vinegar mixture.
17. Pour over the hot potato slices and toss lightly to cover evenly.