

GRANDMA'S GERMAN POTATO SALAD



Ingredients

- 5 #'s Irish Potatoes-(white)
- ½ # raw bacon
- 1 cup white vinegar
- 1 ½ cup Crosscut Pilsner
- 10 T. sugar
- 2 T. flour
- 2 medium onions – diced

Directions

1. Boil potatoes – add salt while cooking-slice while warm
2. Fry bacon in pan, drain and reserve bacon grease.
3. Crumble cooked bacon and add to the potatoes.
4. Add vinegar, Pilsner, sugar, onions, flour and bacon grease back to the pan and cook until the mixture thickens.
5. Pour over the potatoes. If prepared ahead of time it can be refrigerated and then heated in the oven or microwave. When Grandma gave me this recipe there were no microwaves!