

German Potato Salad

5LB BAG RED POTATOES (SKIN ON)

12 OZ PKG OF BACON

SALT AND PEPPER TO TASTE

¾ CUP CIDER VINEGAR

2 LARGE RED ONIONS, CHOPPED

1 CUP BOILING WATER

Boil potatoes until soft but not too soft Let cool and peel.

Cut bacon into small pieces and cook. Remove bacon from grease.

Add vinegar to grease and stir. Combine potatoes and onions & bacon in bowl.

Pour grease mixture over potato mixture and mix well. Add Salt and pepper to taste.

Add water a small amount at a time until desired taste. You may not use all the water.