

HEARTLAND COOKING

From the Kitchen of: Marcia Adams

German Potato Salad

makes 12 to 15 servings

"You will find many versions of German potato salad across the country; this one is more delicate in flavor than most and can be made a day or two in advance, then reheated in the oven before serving. Serve it with an Indiana honey-baked ham."

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| 14 medium red potatoes | 1 teaspoon celery seed |
| 2 pounds bacon | 1 teaspoon dried marjoram,
or 1 tablespoon fresh |
| 3/4 cup cider vinegar | 1/2 teaspoon salt |
| 1/2 cup sugar | 1/2 teaspoon ground black pepper |
| 1/2 cup water | 1/4 cup chopped fresh parsley,
or chervil for garnish |
| 1 large onion, chopped | |

In a large deep saucepan cook the potatoes, with their skins, until they are tender (about 25 minutes). With scissors, cut the bacon into small pieces. Place the pieces in a large skillet and saute' the bacon over medium heat until crisp. Remove the bacon with a slotted spoon to paper towels to drain. Reserve the bacon fat.

Pour off all but 3/4 cup of the bacon fat, and add the vinegar, sugar and water; bring to a boil.

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Over ...

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German Potato Salad continued ...

Peel the potatoes and slice paper-thin into a greased shallow 3-quart casserole or bowl. Add the bacon, onion and seasonings, except the parsley. Pour the hot liquid over all and toss gently until the potatoes are covered. Cool, cover with foil and refrigerate overnight.

Remove the potatoes from the refrigerator and let them sit until they reach room temperature, about 2 hours. Preheat the oven to 300° F. Bake, covered, for 35 to 45 minutes, or until the mixture is heated through. Sprinkle the top with the parsley or chervil and serve warm.



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