

Eddie Doucette's German Potato Salad

6 potatoes	1/3 cup vinegar
6 slices bacon, diced	1 tsp salt
2 tsp chopped parsley	pinch of pepper
1 small onion, minced	1/3 cup sour cream

Clean and dice the potatoes. Place on a shallow greased pan, cover tightly with foil, and roast at 400° 20-30 minutes until soft. Meanwhile, fry bacon until crisp. Mix, along with the parsley, with the diced potatoes.

Brown the onion in the bacon fat. Blend in the vinegar, salt, pepper, and sour cream, cook until hot but not boiling, and stir into the potatoes. Serve hot or cold.

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