

TIM FARMER'S COUNTRY KITCHEN

HOT POTATO SALAD

*6-7 slices of bacon
1/2 cup yellow sweet onion,
chopped
1 1/2 tablespoons AP flour
1 1/2 tablespoons sugar
1/2 teaspoon salt
1/2 teaspoon celery seed
1/4 teaspoon black pepper
1/2 cup chicken broth
1/3 cup white vinegar
1 tablespoon sweet and spicy mustard
8 red skin potatoes, boiled, cooled and chopped*



Chop bacon into bite-sized pieces and fry. Remove and drain on paper towel. In grease, cook onion until soft. Mix together flour, sugar, salt, celery seed and black pepper. Stir into onions until paste starts to form. Pour in broth and white vinegar and stir to loosen up. Add mustard and cooked potatoes and stir to coat. Add bacon back in and serve warm.