

## Hot German Potatoe salad By Tammy Clark-Mills

- 5 # red potoatoes
- 1 1/2 # bacon chop to bite size then it frys quicker.
- 1 large onion chopped
- 4 T flour- or clear gel adjust to your likeing...
- 4 T sugar
- 1 1/2 t salt (I use kosher )
- 1-2 t celery seed
- peper to taste and likeing
- 1 T garlic ( or omit)
- 6-8 cups of water (adjust to your likeing for the sauce)
- 1 cup white vinager ( adjust to your likeing)

I boil the pototes just enough to get the skins off easily about 2-3 min.

I wash the same big pot and fry up the chopped bacon leave the bacon grease in there!!!!

while bacon is frying I start to peel my hot to warm spuds goes quickly then I dice or chunk the potoatoes place in the pot and add the water I like my water to cover the spuds we prefer the sauce to be loose not to thick it really helps in reheating and you can adjust it to your likeing better. add all the other ingredients sause should be tasted go slowly on the vinger taste and use to your likeing you might find you want more

thicking or salt pepper sugar celery seed garlic. I have personally used both chopped garlic and powder I personally like the chopped and this cans nicely...

Jar as normal remove any bubbles wipe off i personally wipe off and then wipe with vinger including the whole jar... lid and rings finger tight..

process time: normal for meats. Pints 75 Quarts 90 minutes

Yeild gives me 5 quarts and some for dinner normally we use a quart and have lf overs for lunch the next day

enjoy and Happy canning!!!