

# HOT GERMAN POTATO SALAD

## Ingredients

- 2 pounds baking potatoes (5 to 6), sliced 1/4 inch thick
- 1 small red onion, chopped
- 3 ribs celery, chopped
- 1/2 green bell pepper, seeded and finely chopped
- 1/4 cup cider vinegar
- 1/2 cup water
- 1/4 cup canola or light olive oil
- 2 tablespoons sugar
- 1/2 teaspoon celery seeds
- 1/4 cup chopped fresh flat-leaf parsley
- 6 strips bacon, cooked until crisp, drained, and crumbled
- Salt and freshly ground black pepper to taste

## Directions

1. Put the potatoes, onion, celery, and bell pepper in the slow cooker; toss to mix. Pour over the vinegar, water, oil, sugar, and celery seeds. Cover and cook on LOW for 4 to 4 1/2 hours.
2. Add the parsley and bacon and stir gently to combine; season with salt and pepper. Serve hot.

Cooker: Medium round or oval

Serves 4