

KANSAS PIONEER

Serves 6

German Potato Salad

2 ½ Lb.	Red or Yellow Potatoes boiled in salt water & chopped
5 slices	Crisp Bacon chopped into bits
1 bunch	Green Onion Chopped
1 recipe	Cooked Dressing



Place warm Potatoes and chopped green onion in large bowl. Pour hot dressing over potatoes and onions. Sprinkle bacon over and toss lightly. This salad is to be served warm. It is not good cold! Refrigerate leftovers and reheat in microwave before serving. Keep in mind that it takes more dressing if you use russet potatoes instead of the red or yellow variety.