

## Red German Potato Salad

Hampton's Hollywood

This was one of the four types of salads served alongside your Hamptons burger.  
Serves 8 to 10

4 pounds	red potatoes, cut into quarters (or small potatoes)
8 ounces	country bacon slices
1 tablespoon	all-purpose flour
2 tablespoons	granulated sugar
1/3 cup	water, room temperature
1/4 cup	white wine vinegar
1/2 cup	chopped green onions
1/2 tsp	sea salt
1/2 tsp	freshly ground black pepper
1/2 tsp	mustard seeds

1. In a large stockpot of boiling salted water, cook potatoes until tender but still firm, about 15 minutes. Drain and let cool.
2. In a large deep skillet over medium-high heat, cook bacon until evenly browned and crisp. Transfer to a paper towel to drain. Crumble and set aside.
3. Add flour to bacon fat remaining in skillet and cook, stirring, until lightly browned, about 2 minutes. Reduce heat to medium. Add sugar, water and vinegar and cook, stirring, until dressing is thick, about 5 minutes.
4. Add bacon, potatoes and green onions and stir until coated and heated. Stir in salt, pepper and mustard seeds.