***German Potato Salad***

3 pounds red potatoes

Water to cover potatoes

2 teaspoons salt
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½ pound bacon, diced, cooked crisp, and crumbled.
Reserve 2 tablespoons bacon grease.
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1 large red onion, diced

2 tablespoons canola oil

2 tablespoons bacon grease

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¼ cup water

1 tablespoon mustard seeds

¾ teaspoon sugar

½ teaspoon salt

1/8 teaspoon pepper (freshly ground pepper is good)

½ cup red wine vinegar or apple cider vinegar

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8 green onions, thinly sliced

1/4 cup chopped fresh parsley leaves

1. Trim potatoes as needed but do not peel any more than necessary.  Cut potatoes in half and simmer in a large pot of heavily salted water until tender (about 20 minutes).  Drain and set aside.  When potatoes are cool enough to handle, cut into cubes.
2. While potatoes are cooking, cook bacon until crisp.  Drain on paper towels.  Reserve 2 tablespoons of bacon grease.
3. Add the 2 tablespoons bacon grease plus canola oil to skillet.  Add red onion and saute until very soft.
4. Add water, mustard seeds, sugar, salt, pepper, and vinegar.  Cook two minutes.
5. Fold in the green onions and parsley and cook a few minutes more.  Reheat potatoes if needed.
6. Crumble bacon over cubed potatoes.  Add hot dressing and toss gently to coat.
7. Serve warm or cold.