

## **Hot Potato Salad with Franks**

6 to 8 slices bacon, chopped  
¼ c. chopped onion  
1 T. flour  
1 T. sugar  
1 ½ t. salt  
dash pepper  
⅓ c. vinegar  
¼ c. water  
3 T. salad dressing  
4 c. diced cooked potatoes  
1 lb. frankfurters  
2 hard-cooked eggs, sliced  
1 T. parsley, minced  
½ t. celery seed

Preheat oven to °350. Cook bacon till crisp, add onion, cook till tender but not brown. Blend in flour, sugar, salt and pepper. Add vinegar and water; cook and stir till thick. Remove from heat; stir in salad dressing. In mixing bowl, Sprinkle potatoes with ¾ t. salt and mix in meat mixture. Cut frankfurters into small pieces and stir into the meat and potato mixture. Pour into a baking dish. Bake for 20 minutes. Top with egg slices, parsley, and celery seeds. Makes 6-7 servings.