

Hot German Potato Salad

Amount	UOM	Ingredient
4	Cups	Sliced, cooked Yukon Gold Potatoes
5	Slices	Bacon
2	Tbsp	Bacon Drippings
1 ½	Tbsp	GF Flour
1		Onion, chopped fine
1		Jalapeno, minced (optional)
6	Cloves	Roasted Garlic
1	Tbsp	Sugar or Erythritol
1	Tsp	Himalayan Sea Salt
1-2	Tbsp	Prepared Mustard or Dijon Mustard
½	Cup	Apple Cider Vinegar
½	Cup	Water
		Clubhouse Pepper Medley, to taste
		Dehydrated Chives, Cilantro or Paprika

1. Cook Bacon, set aside drippings. Chop or crumble Bacon
2. Heat Bacon Drippings in a deep non-stick frying pan.
3. Add Onions and Garlic. Saute until golden brown.
4. Blend in GF Flour, Sugar, Salt and Mustard. Gradually add liquids, stir constantly until smooth.
5. Continue cooking over low heat, stirring until thickened.
6. Add Potatoes and Bacon Bits. Stir gently, until heated through. Re-season to taste.
7. Garnish with Chives, Cilantro or Paprika, as desired.