

Pack each can in layers of pickles, slithers of onion, fresh dill or dill weed, slices of garlic clove.

Bring vinegar & water to a boil and pour over pickles leaving ¼” space at the top of the jar. Seal jars by turning rings just until tight (not too tight) and store when cool. Top of the lids should seal. If some do not store in the refrigerator.

## *Hot German Potato Salad*

**3 LB. WASHED, BOILED & SLICED POTATOES**

**1 LARGE ONION, CHOPPED**

**1/2 LB. BACON, FRIED WITH GREASE RESERVED**

**1/4 CUP VINEGAR**

**2 TBSP. SUGAR**

**1/2 TSP. CELERY SEED**

**1/4 CUP FLOUR**

**3/4 CUP WATER**

**1 TBSP. BUTTER**

Bring potatoes to a boil and cook until fork tender. (Slice before or after boiling). Place sliced potatoes in a large bowl. Pour grease in a glass measuring cup. Add onion to skillet and cook until tender. Put onion into a bowl with potatoes. Add ¼ cup bacon grease and heat, add butter, flour, salt and mix well. Cook until the flour is brown.

Add water and vinegar and bring to a boil. Pour over potatoes and mix. Place in a baking dish and bake until bubbly.