

Bavarian Potato Salad

Ingredients

4 cup potatoes
1/2 teaspoon salt
1/3 cup onion; chopped
2 tablespoon lemon juice
2 cup chicken broth
1/4 cup vegetable oil
1/2 teaspoon sugar
1 dash pepper; as desired

Directions

Potatoes should be peeled and sliced 1/4-inch thick. Boil potatoes in broth with 1/4 t salt for 5 to 8 minutes, until tender. Drain. Toss warm potatoes with vegetable oil and onions. Dissolve remaining 1/4 t salt and the sugar in lemon juice. Pour over potatoes. Marinate salad 1 to 2 hours before serving. Serve at room temperature.