

Hot Pennsylvania Dutch Potato Salad & Franks

- 3 slices bacon
- 1 green pepper, cut into strips
- 6 hot dogs, cut diagonally
- 1/2 cup minced onion
- 2 tbsp flour
- 4 cups diced cooked potatoes
- 1/4 cup vinegar
- 2 tbsp chopped parsley
- 1 tbsp sugar
- 4 packets **G Washington's Rich Brown Seasoning & Broth**
- 1 tbsp spicy brown mustard

Fry bacon; drain on absorbent towels, crumble; set aside. Saute pepper, franks and onion in bacon fat. Combine flour and water; add to skillet. Stir, cooking over medium heat until mixture thickens. Add remaining ingredients; stir gently. Cover, simmer ten minutes. Garnish with crumbled bacon and chopped parsley.

Serves 4-6

