German Potato Salad

8 slices bacon, cut into 1/2" slices

2 pounds small red potatoes, sliced 1/4" thick

3 cups water

2 Tablespoons + 1 teaspoon sugar

1 teaspoon celery seeds

3 Tablespoons cider vinegar

2 Tablespoons whole grain mustard

4 scallions, sliced thin

2 Tablespoons chopped fresh parsley

Cook bacon in skillet 5-7 minutes.

Transfer bacon to paper towel lined plate.

Pour bacon fat into measuring cup.  Discard excess or add oil to equal 1/4 cup.

Add potatoes, water, 2 T. sugar, celery seeds and 1 t. salt to skillet.

Bring to a boil.  Cook 18-20 minutes until liquid is syrupy and coats bottom of pan.

Transfer potatoes and liquid to a large bowl.

Stir vinegar, mustard, 1/4 t. salt, 1/4 t. pepper and 1 t. sugar into reserved fat.

Add dressing to potato mixture.  Toss to coat.  Let sit 15 minutes.

Add scallions, parsley and bacon to potatoes.