

Skillet Fried Potatoes

2 LB. POTATOES
COOKING OIL
SALT & PEPPER
CUT UP ONION IF DESIRED

Peel potatoes and rinse under water. Quarter and cut into thin pieces.

IRON SKILLET, WOK, OR LARGE SKILLET
COOKING OIL (CANOLA OR VEGETABLE)
BUTTER (4 TBSP)

Put enough shortening or oil in skillet to be about 1/2" high after melting. Oil must be **HOT**. Put a piece of potato in oil and once it floats and sizzles the grease is hot and ready! Add butter, then potatoes. It takes a good 20 minutes to fry these up so **Do Not Rush**. Let potatoes sit in hot oil until they are golden brown before turning them over. You may have to rotate potatoes from edges to middle, so all will brown if using a gas stove. Fry until golden brown. Take out with large, slotted spoon and place on a paper towel covered platter/plate. Salt and pepper to taste and serve.