

Stewed Potatoes

**6-7 MEDIUM/LARGE RUSSET POTATOES
(PEEL AND CHOP INTO 3/4-1 INCH PIECES)
WATER
2 TBSP. CORN STARCH
1/2 CUP HALF AND HALF OR WHOLE MILK
1/2 TSP. PEPPER
1 TSP. SALT
4-5 TBSP. SALTED BUTTER OR MARGERINE**

Put potatoes in medium saucepan. Add water to cover potatoes. Put it on high heat and bring to a boil. Once boiling, put on medium heat, set timer - boil 15 minutes.

In glass measuring cup, combine half and half, cornstarch, pepper, and salt. Whisk well. After boiling potatoes the amount of liquid should be about 1/2 inch below top of potatoes. (Pour off excess if necessary).

Add cream mixture to potatoes and fold in butter. Potatoes should be in hunks and slightly creamy. Serve warm. *Serves 6-8*

"The only difference in these and potato soup is that the broth is much more diluted. My mama made them both ways and called them by different names...Tammy"