



Potato Home fries

4 servings

INGREDIENTS

- 3 medium russet potatoes, cubed
- 2 Tbsp butter or oil
- Salt and pepper to taste
- Chopped onion, optional

DIRECTIONS

1. Cut potatoes into cubes. Rinse and drain well.
2. Melt butter or oil in large skillet over medium heat.
3. Place potatoes in skillet and stir to coat with the butter or oil.
4. Season with salt and pepper.
5. Cover with a lid and cook for 10 minutes.
6. Remove the lid, add onions if desired, and cook for another 10 minutes.
7. For crunchy home fries use oil, do not cover, and do not stir as often.



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