

Fried Potatoes

1 1/2 pounds Yukon Gold potatoes,
cut into 3/8 inch cubes

1 yellow onion, finely minced

6 tablespoon butter, divided

Garlic salt

These fried potatoes are good with bacon and eggs for breakfast, or as a change of pace for dinner.



Place the onions in a cast iron skillet or other heavy frying pan over medium heat with a little salt and two tablespoons of butter, and cook until brown. Remove the onions from the pan and set aside

Place the potatoes in a covered dish with two tablespoons of butter and cook in the microwave oven at high power for 5 minutes, stirring half way through.

Remove the potatoes from the micro-wave oven and place them in the skillet, spreading them evenly. Cook over medium high heat for five minutes. Do not stir or rearrange the potatoes. After five minutes they should be nicely browned on one side.

Turn the potatoes and cook for an additional five minutes.

Reduce heat to medium low and cook for an additional five minutes.

Add the browned onions to the potatoes, sprinkle with garlic salt and serve.

