



AMERICAN FRIED POTATOES

- 6 Large Potatoes
- Garlic
- 3 Tablespoons Melted Fat
- $\frac{3}{4}$ Teaspoon Salt
- $\frac{1}{4}$ Teaspoon Pepper
- $\frac{1}{2}$ Teaspoon Minced Onion

DIRECTIONS

1. Pare potatoes and slice very thin.
2. Rub skillet with garlic clove.
3. Add fat and melt.
4. When hot add potatoes, salt, pepper, and onion.
5. Sauté slowly, turning occasionally so that the potatoes brown evenly.
6. Cook until tender, about 25 to 30 minutes.