

RECIPE #11

FRIED POTATOES

Peel potatoes, using 1 1/2 potatoes per person. Slice potatoes about 1/4 inch thick.

Heat 1/3 cup Crisco oil in skillet at 350 degrees.

Dry potato slices or else the oil will pop all over you and the kitchen.

Drop potatoes into skillet and fry until golden brown, stirring often. You will know when they are done as they will start to become soft. If they are browning too fast, before getting done inside, then turn the heat down to 325 or 300.

Salt and pepper potatoes as you fry them.

If all the oil cooks up, before you are done frying them, add a little more oil.