



Pan-Fried Red Potatoes

Author: GritsAndGouda.com

Yield: 4 to 6 servings

Ingredients:

2 pounds very small red potatoes, not baking potatoes (about 8 potatoes)

1/2 teaspoon salt

1/4 teaspoon freshly ground pepper

2 tablespoons vegetable oil or olive oil

Directions:

1. Wash potatoes and pat dry with a paper towel. Water from wet potatoes will cause the oil to spatter. Cut potatoes in half or into quarters vertically if regular size.
2. Thinly slice potatoes with a chef's knife or mandolin. Sprinkle with salt and pepper and toss gently in a bowl or on cutting board.
3. Heat a large skillet (nonstick works best but not a must) until hot over medium heat; add oil and heat just until hot. Add potatoes and spread evenly to the edges of the pan.
4. Cook 10 minutes without stirring or until nicely browned on the bottom. Stir well, gently turning browned edges of potatoes to the top so the uncooked potatoes reach the bottom to get their turn at browning. Cook potatoes 5 to 6 minutes or until browned, then stir and turn gently ever 2 to 3 minutes until potatoes are tender. Sprinkle with additional salt and pepper, if desired.