

Fried Potatoes

Makes 2 servings.

Ingredients

- 5 small new potatoes, unpeeled
- 1 medium shallot, peeled and minced
- Salt, pepper to taste
- 1 tablespoon butter

Directions

1. Place potatoes in small pan with cold water to cover. Bring to boil. Reduce heat to medium and cook potatoes until almost tender, about 20 minutes. Drain well.
2. Peel and slice $\frac{1}{4}$ -inch thick. Toss sliced potatoes with shallot, and salt and pepper.
3. Melt butter in small skillet. Add potatoes and saute over medium heat, stirring occasionally, until potatoes are browned on all sides, 5 to 7 minutes. Correct seasoning.