

# Betty's Down-Home Country Fried Potatoes with Onions Recipe



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In this video, Betty demonstrates how to make her Down-Home Country Fried Potatoes. It's a side dish that goes with just about anything--plain or fancy!

## Ingredients:

3 medium to large-sized potatoes, peeled and sliced into 1/4"-inch slices  
1 medium onion, sliced into 1/4"-inch slices  
2 tablespoons cooking oil (I used peanut oil.)  
1/2 tablespoon salt  
ground black pepper to taste  
snipped fresh parsley for garnish (optional)

Prepare the potatoes and onions, and let them sit in water until you are ready to use them. Drain them through a colander (separately), and dry them with paper toweling. In a large deep skillet, heat 2 tablespoons of cooking oil. While the oil is heating, sprinkle 1/2 tablespoon salt over the dried, sliced potatoes, and spread it around completely. Place the sliced potatoes, a handful at a time, (carefully) into the hot oil. Sprinkle with a dash of pepper, and stir until all potato slices come into contact with the cooking oil. Cover the skillet with a lid, and cook, stirring occasionally for 5 to 10 minutes, before adding sliced onions. (The onions need less cooking time, and adding them later will prevent them from burning.) Add the onion slices, and cover with the lid, continuing to occasionally stir the potato/onion mixture. As the mixture begins to get done, you may remove the lid, and just keep an eye on the potatoes and onions, stirring when needed. When the potatoes are fork tender (with some of them brown and crispy), remove the potato/onion mixture from the skillet to a medium-sized serving bowl. (The total cooking time will be 15 to 20 minutes, depending on how brown and how soft you want the potatoes.) Sprinkle some freshly snipped parsley over the top, if desired. This is one of my husband's all-time favorite dishes, and it is a \*great\* comfort food!!!

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