

Betty's Perky Potatoes O'Brien Recipe



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In this video, Betty demonstrates how to make her Perky Potatoes O'Brien. These potatoes are pan-fried to a golden crunchiness and then mixed together with sautéed green, yellow, and red bell peppers and onion. This is a gorgeous dish that is also hearty, and it will serve as a great accompaniment to almost any meal!

Ingredients:

- 1 tablespoon butter (for sautéing peppers and onions)
- 1 tablespoon extra virgin olive oil (for sautéing peppers and onions)
- 1/3 green bell pepper, chopped
- 1/3 yellow bell pepper, chopped
- 1/3 red bell pepper, chopped
- 1 medium onion, chopped
- 2 tablespoons butter (for frying potatoes)
- 1 tablespoon extra virgin olive oil (for frying potatoes)
- 1 teaspoon salt
- 3 medium to large potatoes, peeled and diced (I used Russet potatoes. I stated in the video that they were chopped 1-inch on a side; it is actually 1/2-inch on a side!)

In a medium skillet, melt 1 tablespoon butter, and add 1 tablespoon extra virgin olive oil. Add 1/3 chopped green pepper, 1/3 chopped yellow pepper, 1/3 chopped red pepper, and 1 medium chopped onion. Saute until vegetables are translucent and beginning to brown—about 5 minutes, or so. Cover skillet to hold in heat, and set aside while you fry your potatoes. In a large, deep skillet, melt 2 tablespoons butter, and add 1 tablespoon extra virgin olive oil. Turn heat to high, and add 3 medium to large diced potatoes. Add 1 teaspoon salt. Stir potatoes to coat with butter and oil mixture. Reduce heat, cover with a lid, and cook until done—about 15 to 20 minutes. Lift lid, and stir occasionally, so that potatoes brown on all sides. Taste for salt and test for doneness with a fork. When the potatoes are brown and crisp, yet tender inside, they are done. Add the sautéed peppers and onions to the skillet of potatoes, and toss lightly. Pour your Potatoes O'Brien into a serving bowl, and serve immediately! These are beautiful, and very tasty!