

## VEGETABLES

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### FRIED POTATOES†

#### (RÖSTI)

- 2 lbs. potatoes
- 1/2 small onion (diced)
- 4 tablespoons shortening, butter or margarine
- salt

Wash half the potatoes and place them in a pot. Cover with water and boil until the potatoes are soft. Drain the water and cool. Peel the potatoes and shred coarsely. Peel and shred the remaining raw potatoes. Add them to the cooked potatoes along with the diced onions and salt and mix well. Melt 2 tablespoons of shortening in the frying pan. Add the potato mixture, flatten and cover the pan. Fry on low heat about 10 minutes until bottom side is brown. Invert potatoes onto a plate and melt the remaining 2 tablespoons of shortening in the frying pan. Place potatoes into the pan with the brown side up. Cover and fry on low heat until the bottom side is brown. Season with salt and serve.

Serves 3 to 4

