

BASIC BREAKFAST POTATOES

(The Pioneer Woman Cooks)

4 to 5 red or other potatoes
1 large onion, cut into large, rough dice
vegetable oil for frying
bacon fat (optional)
salt
black pepper

Place the potatoes on a baking sheet and bake in a 375F oven for 45 minutes, or until fork-tender.

Place the hot potatoes on a cutting board and dice them into 1-inch-ish pieces.

Heat a skillet over medium-low to medium heat. Next, put a little vegetable oil in the pan. A tablespoon is good. Scrape the pan you used to make bacon earlier this morning. You *all* made bacon this morning...right?

Then, because I usually straddle the fence between ridiculousness and utter foolishness, I add a tablespoon of bacon fat to the skillet. 'Cause it tastes *gooooood*, that's why.

Go ahead and make peace with yourself, then add the onion. Saute until it starts to turn brown.

Next, throw in the cooked, diced potatoes. Now, sometimes I'll remove the onions first and wait to add them back in when the potatoes are brown. But I happen to like the onions to get all dark and burny, so I'm going to leave them.

Salt and pepper the potatoes, then stir them around, then slightly press/pack them in the skillet. Cook without stirring for several minutes. You want to make sure the pan is hot enough to crisp the potatoes, but not hot enough to char the poor dears.

NOTE: Sometimes, to make an interesting crust, I'll sprinkle a couple of tablespoons of flour over the top of the potatoes while the underside is cooking. That way, when you flip them they'll get a little crispy. In addition, a nice coating of paprika can give the potatoes a great depth of color.

After several minutes, use a spatula to flip the potatoes over to the other side. Be sure to thoroughly salt and pepper the potatoes. Because no matter how you slice it, potatoes must have seasoning. Lots and lots of seasoning.

Enjoy them! Spoon them into your breakfast burritos or place a fried egg on top...or serve them alongside eggs Benedict if you're feeling especially saucy.

Makes 8 servings.

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