

### **Best Home Fried Potatoes**

2 large or 4 medium Idaho potatoes

3 tbs. butter

3 tbs. vegetable oil

1 medium onion, sliced thin and separated into rings salt and pepper

Peel potatoes; slice into thin slices. Heat butter and oil in heavy (10-inch) skillet. Spread thin layer of potatoes into fat. Cook until golden brown (about 5 minutes). Then layer onion rings and remaining potato slices in skillet. Turn with broad spatula. Cook potatoes until golden brown. Turn again. Cook and turn until potatoes are crisp and brown. Salt and pepper to taste.