

Boiled Thickened Potatoes

4 to 6 med. potatoes water to cover

2 tsp. cornstarch

1/2 stick butter

Wash and peel,slice potatoes. Boil the potatoes in water till fork tender. Drain off half liquid: saving. Add butter and salt,pepper.Mix cornstarch with 1/3 cup water. Turn heat to high and slowly add cornstarch. You can make it as thick or soup as you like;if to thick add some of the saved water. Should look like lumpy oatmeal. For a different taste add 1/3 cup chopped onions when boiling. This recipe makes a few potatoes go a long way.