

## **Fried potatoes**

My Aunt Rose always used a little flour on her fried potatoes. After trying it the first time, I had to agree this was the way to do it.

4 to 6 med. white potatoes

1/4 cup flour

1/2 cup oil

salt and pepper

Wash and peel potatoes. Slice into 1/8 inch rounds in large bowl. Add flour, salt, pepper; mix with your hands. Heat oil on med. high in skillet; add potatoes and fry turning when the bottom potatoes are brown.

Cooking till most of the potatoes are brown; all the potatoes will not brown this is the secret to the dish.