

Old Fashioned Potatoes with Thickening

2 pounds medium potatoes

1 quart water

4 tbs. butter

1/8 tsp. salt

generous dash of pepper

3 tbs. corn starch

1/4 cup milk

Peel potatoes and quarter. Add water, butter, salt and pepper. Bring to rolling boil and reduce heat to simmer. Cook about 30 minutes or until potatoes are tender; remove from heat. In small bowl, mix cornstarch with milk. Pour over potatoes and stir well. Return to medium heat and cook until liquid thickens. Stir frequently to prevent scorching. Makes 4-6 servings.