



## Fried Sliced Potatoes



I bought a new vegetable slicer, hoping that it would make some of my slicing tasks quicker and easier so my incentive for preparing some dishes would increase. Somewhere down there in my brain was the real goal of being able to make fried potatoes without having to cut all of the slices with a knife.

1. Select several washed potatoes (do not peel), cut to fit into your slicer if needed, and slice away. This task was so easy with the slicer - about 2 minutes to do 5 potatoes.
2. Get your seasonings together. I lined up the olive oil, salt, black pepper, tarragon, dill, and onion powder. You'll want to use freshly ground black pepper. The dill I used was dehydrated from last years garden.
3. Pour about 1/8" of olive oil in your pan, put the potatoes in, and begin cooking on your stovetop at medium heat. Flip the potatoes occasionally to allow even cooking. You will need to add more olive oil throughout the cooking. Just add a little at a time when it seems the oil in the pan is low. You are not deep-frying the potatoes, so don't add too much. your goal is to have no oil left when the potatoes are done.
4. Keep turning the potatoes. When the potatoes begin to brown, separate any slices that are sticking together. When they are about halfway browned and you have most of the slices moving freely, add the salt, pepper, tarragon, dill, and onion powder. I do not have any quantities because the amount of potatoes being cooked is random. I trust that you can add all to taste - not too much salt, onion powder and tarragon in moderation, lots of black pepper and dill!
5. Be patient - it takes a while for the potatoes to start browning. It doesn't take too long once they start. Keep moving them around to get a good color on them. Here is my finished product. Notice that all of the oil has been used up, and the potatoes are tender (not mushy) and nicely colored.