

Home Fries

- 1/2 [pre-baked potato](#) ^[1] per serving (baking in the microwave is OK)
- oil or butter
- 1/2 yellow onion per serving, diced
- optional: jalapenos, sliced or minced
- optional: garlic, minced
- salt and pepper
- [seasonings](#) ^[2] to taste
- Optional: Buttermilk

Remove the skin from the potato where loose – where the skin is still firmly attached, leave it on. Dice to sizes or slices that are appealing to your group.

Heat some oil or butter in a pan over medium or medium-high heat.

Once the oil is hot, add the onion, optional jalapenos and optional garlic.

Once onions are soft, add the potato. Cook until warmed through. Add spices to taste. If they start to dry out, you can add some liquid. Buttermilk is good!

You can serve with catsup, [gravy](#) ^[3], [Hollandaise sauce](#) ^[4], hot sauce or just a bit of maple syrup.

Preparation time: 10 to 15 minutes (plus the time to bake the potato)

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Links:

[1] <http://kitchen.unseelie.org/.136>

[2] <http://kitchen.unseelie.org/.86>

[3] <http://kitchen.unseelie.org/.101>

[4] <http://kitchen.unseelie.org/.159>