

Down-Home Country Fries



PREPARATION TIME
5 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
western omelet



Look for parboiled potatoes in the frozen food section of the grocery store. You can also microwave potatoes quickly by wrapping them in plastic wrap and cooking on HIGH for 5 minutes.

SHOPPING LIST

- potatoes
- bell pepper

ON HAND

- onion • margarine
- salt • pepper

INGREDIENTS

- 4 medium russet potatoes, boiled
- 1/2 onion
- 1/2 small green bell pepper
- 1/4 cup margarine
- Salt and pepper

SERVES **4**

COOK'N
Express

- Many recipes call for chopped onions. For faster chopping, try chilling the onion thoroughly first.

Be sure to chop some extra and freeze 3 tablespoons at a time in small plastic bags. They will last up to 4 months.

Make Ahead

Chop the onion and green pepper up to 8 hours ahead and store in separate sealable plastic bags.

♦ VARIATION

For a cheesy flair, sprinkle with Cheddar cheese or Parmesan just before serving.

1 Peel potatoes and cut into 1/2-inch cubes. Finely chop onion and green pepper.



2 Heat margarine in a large heavy skillet over medium-high heat until a piece of potato sizzles when dropped into skillet.

3 Add potatoes, onion and green pepper to skillet; toss together lightly until coated with margarine. Sprinkle with salt and pepper.



4 Cook until potatoes are golden brown on all sides, turning frequently.