

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 27 – Saute Potatoes

*Preparation time: 10 mins – Cooking time: 40 mins*

#### Ingredients

12 small new potatoes, scrubbed clean  
salt and pepper  
1 tablespoon of oil  
2 tablespoons of butter  
Chopped parsley

#### Method

1. Put potatoes into cold water ensuring they are covered. Add salt, put on lid, bring to boil and simmer for 25 minutes.
2. Strain and allow to cool naturally (do not plunge into cold water)
3. When cool, peel with small paring knife and slice ½ cm thick.
4. Heat pan until hot, put in oil and potatoes at the same time, add salt and pepper and then add butter.
5. Stir fry until golden brown.
6. Serve immediately with chopped parsley

Serves 3

