**Country Potatoes**

**Ingredients:** 

● 2 diced potatoes

● 2 Tbs. salted butter

● 1/4 medium yellow onion, cut into ¼ inch dice

● 1 garlic clove , minced

● ¼ tsp salt (more if needed)

● freshly ground pepper, to taste

**Directions:**

Using a large high sided saute pan, melt the butter and saute the onions and potatoes (they should be in a single layer) on medium heat until lightly browned and onions are translucent. This will take about 10 mins.

Add garlic and salt and stir to incorporate into the mixture.

Saute mixture until browned and slightly crispy pressing down with the back of the turner to make sure it browns evenly.

Make sure potatoes are soft and the mixture is well seasoned. Sprinkle with pepper.