

DAVE'S POTATO & EGG HOMEFRIES

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From Farmer Dave

2 large onions or up to 5 small ones
2 to 3 huge potatoes, or 5 or 6 smaller one, cut into 3/8" dices
2 tsp canola oil or butter
3 eggs

I start by coarsely chopping 2 large onions or up to 5 small ones depending on what size they happen to be. Then I take 2 to 3 huge potatoes, or 5 or 6 smaller ones and dice them into cubes slightly smaller than 3/8ths of an inch. I like the large white potatoes best for this. I partially cut off six faces of the potatoes to form large blocks. I leave some skin and rounded edges on, the initial squaring of the potatoes just makes the dicing process easier. The cut-offs can be used for vegetable stock if you wish.

Then I heat a large non-stick pan or cast iron pan over medium high heat. I pour in a couple of teaspoons of canola oil and a little pat of butter. I sauté the onions for about 2-3 minutes and then pour in the diced potatoes. I press them down with a spatula and cover for 5 minutes or so. Then I uncover them and stir them up pressing once again with a spatula. From here you just keep lifting and turning with a spatula every 3-4 minutes or so until they are a little crispy and slightly mushy. Each time you turn them you should mash them down a little. I like to grind a generous amount of fresh black pepper onto them as well as some salt to taste. When I think they are done I scrape them out of the pan and onto a plate and cook 3 of our very own farm fresh eggs into the same greasy pan. I like them over easy so I can let some of the runny yolk mix with my peppery home fries. Delicious!