

Fried Potatoes

(Gluten Free, Serves 4)

- 4 Large Russet Potatoes
- 1/2 stick of butter
- 1 tablespoon Iodized Salt
- 1 tablespoon Black Pepper

1: Peel the potatoes, then slice into 1/8th inch thick rounds.

2: Melt 1/4th stick of butter in a large frying pan, then turn the heat off.

3: Fill the bottom of the pan with a layer of potato rounds, then spread butter across them and sprinkle salt and pepper evenly on top. Repeat this process until you have used up all of the potatoes.

4: Turn the stove up to medium heat, and flip the potatoes every 5 minutes. It should take about 30 minutes for the potatoes to become soft and mild tasting.