

# Bratkartoffeln

## Ingredients

- 900g (2lbs) potatoes, peeled and cooked
- 3tbsp oil
- ¼tsp salt
- 1 pinch black pepper
- 85g (3oz) bacon, diced (optional)
- 1 medium onion, diced (optional)
- 1tbsp parsley, chopped



## Method

1. Cut potatoes into evenly thick slices (about 60mm/¼in).
2. Use a large pan that will hold the potatoes in a single layer, or use two pans.
3. Heat oil over a medium high heat.
4. If using bacon and onion fry together until the onion is translucent.
5. Add the potatoes, stir once to mix and then be patient!
6. DON'T stir until potatoes are nicely golden brown on the bottom, (approx..3-5 mins), only check for colour occasionally.
7. Sprinkle with half the salt. Use less salt when using bacon.
8. Turn and fry the same way on the other side until nicely golden brown.
9. You might need to add a little more oil to the pan if all the oil is soaked up by the potatoes.
10. Season to taste with salt and pepper.
11. Serve sprinkled with the parsley.