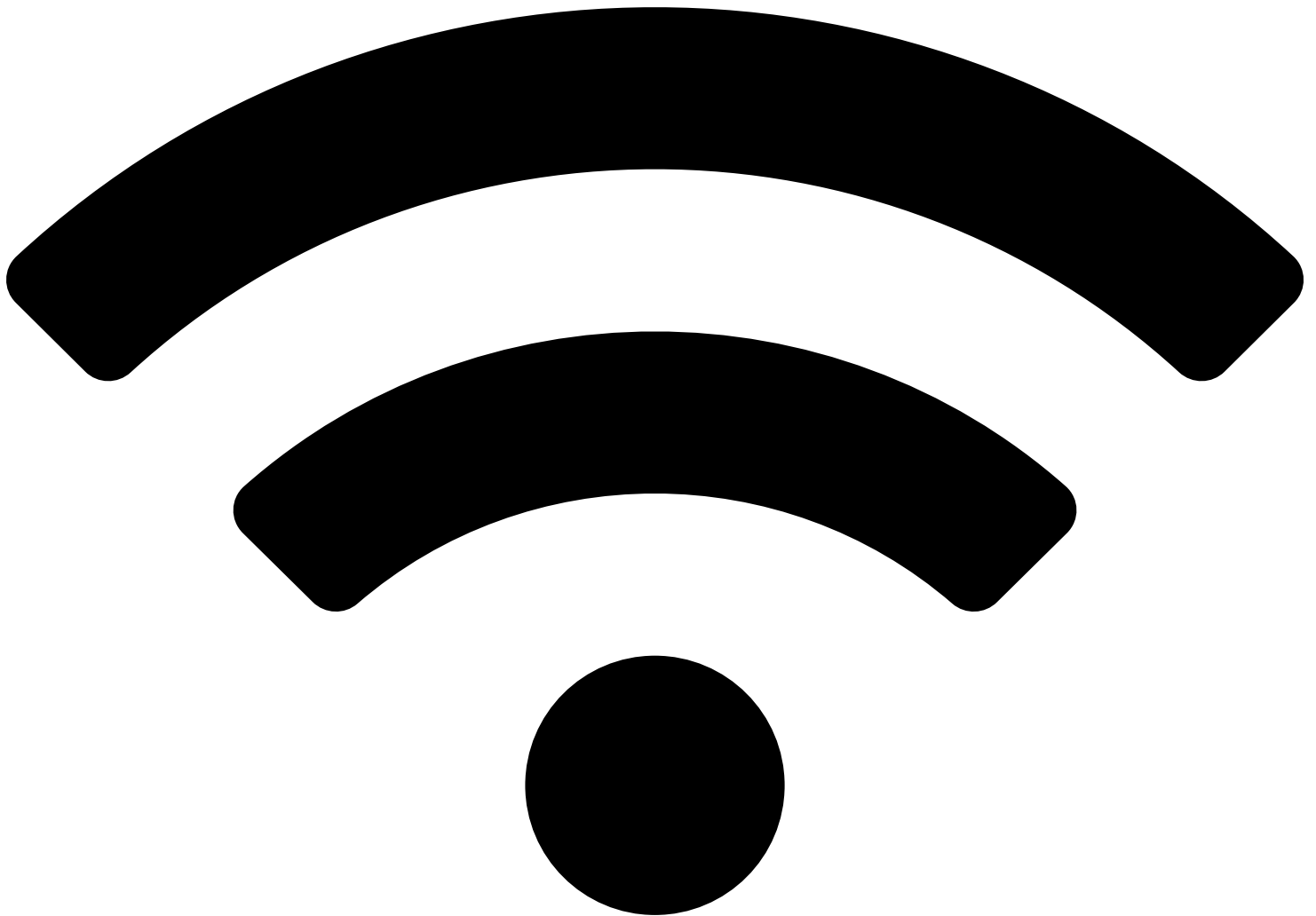


SOUTHERN FRIED POTATOES RECIPE

Posted on May 3, 2024 by admin

Follow our step-by-step, recipe to make this old fashioned favorite, Southern Fried Potatoes recipe.



Skillet Fried Potatoes, with a little onion for extra flavor.

I might have a love thing with potatoes. They would be my most favorite vegetable without any doubt what so ever. Sometimes, I think the only vegetable there is happens to be the potato. Smile.

I enjoy some green beans when available, but I've never been a fan of those supposedly so good for us – leafy green vegetables.

Apparently, this makes me a true “Meat and Potatoes” kind of guy. That's okay by me.

When Mama would turn the heat on under the cast iron skillet, and fill it with sliced potatoes and onions, I was close to Heaven for sure. You could smell those onions anywhere in the house, but they were just a little frosting on the cake compared to the Fried Potatoes.

You have to let the edges almost burn a little to get the true experience. That makes the edges crispy and much more tasty than the other parts. Smile.

I like them tender, almost falling apart, but still able to hold their shape when you pick them up.

They were always seasoned with bacon grease, which just made them that much better.

Sometimes, I'd add a bit of ketchup to them, and sometimes, Mama might add a little Garlic Powder to them while they cooked. Why, I'm getting hungry for some right now, and I just finished eating these. Go figure.

I do hope you'll fry some up for supper. You can do the same thing with Sweet Potatoes too. Those are totally awesome, but we leave out the onions when making Fried Sweet Potatoes.

Ready to give them a try?

Alright then, let's head on out to the kitchen, heat up the cast iron skillet, and... Let's Get Cooking.

Southern Fried Potatoes – You'll need these ingredients.

Wash your potatoes under cold running water to remove any dirt that might be on them.

Slice the potatoes into 1/4 inch thick slices.

I leave the skins on the potatoes. You can peel them if you prefer. Your choice. Smile.

Place your skillet over Medium heat on your stove top.

When the pan is hot, add the oil. Add just enough to slightly cover the bottom of the skillet. Then, I like to add about a Tablespoon of Bacon Grease.

When the oil is hot, add the potatoes. Spread them out in the pan.

Sprinkle the potatoes with black pepper.

Use a spoon or spatula to toss the potatoes around and get them coated with the oil.

Cover the skillet and let the potatoes cook for about FIVE MINUTES.

REMOVE the cover, and stir the potatoes. Don't let them burn.

Place the cover back on the skillet, and let the potatoes cook for another FIVE minutes.

While the potatoes are cooking, go ahead and slice the onions.

This is after about 10 minutes. Some of the edges will brown more than others, but this turns out to be the best part of all. Smile.

Again, this is at the 10 minute mark. Add the onions to the skillet.

Sprinkle the salt over the potatoes and onions and stir everything together.

Cover the skillet again and let them cook for about five more minutes.

REMOVE the cover. Let the potatoes and onions cook uncovered until they reach the desired

tenderness that you prefer. Mine were pretty much done at the 15 minute mark, but I still let them cook a few more minutes uncovered to help brown the potatoes more.

Enjoy!