German "Bratkartoffeln"

4 Servings

45 Minutes

Ingredients

- 2 lbs Fingerling/Gem/ or New potatoes, peel on washed well
- 2 Tbsps Lard, or dairy free butter, divided
- 1 Yellow Onion, chopped in half and sliced
- 1 tsp Salt
- ½ tsp Pepper

When steaming make sure the pot has been removed from the heat and is on a heat proof surface or the tea towel is far enough from the stove that the towel will not be a hazard.

Instructions

1. Cut each of the potatoes in half lengthwise. Then slice them in ¼ inch slices.
2. Put the potatoes in a large pot of cold water. Heat the pot with the potatoes and water over high heat, bring to a rolling boil.
3. Once boiling, let the water continue to boil for 5 minutes with the potatoes in the pot. After boiling, drain the potatoes in a colander. Remove the pot from heat

Instructions. Cont'd

4- Place the colander with the potatoes in it back in the pot, so the potatoes are above the base of the pot and in the colander. Cover the pot with a tea towel and let the potatoes steam for 10 minutes. Set aside.

5- While the potatoes are steaming, heat 1 Tbsp of the lard or dairy free butter over low heat.

6- When the lard/butter has melted, add in the sliced onions and cook slowly over low heat. Stir often to make sure the onions do not catch. Cook until the onions are translucent, 5-10 about minutes.

7- After the onions have softened add in the second 1 Tbsp of lard/butter and let it melt. Then add the steamed sliced potatoes. Season with salt and pepper and stir well.

8- Cook the potatoes for 10 minutes until slightly crispy, or longer to crisp up a bit more, if desired. Stir often whilst cooking. Serve warm.

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Notes

- The key to this German potato recipe is to cook them lower and slower for longer. If you rush them the onions will burn .
- If using dairy free butter make sure it does not contain any dairy ingredients, nuts, or soy.
- For a vegan recipe make sure to use a vegan dairy free butter and not lard.
- Can add in bacon or bacon bits to cooking.
- Sauerkraut can be added and warmed in the last 5 mins.