

Bubbie's Space

Live Well ♥ Cook More ♥ Good Food Brings People Together ♥ Laugh Often



Bubbie's FRIED SLICED POTATOES & ONIONS

Simple ♥ Savory ♥ Family Favorite!

Golden, tender sliced potatoes and sweet onions fried to perfection — a classic, comforting side dish that goes with everything!

INGREDIENTS

- 2 lbs Russet or Yukon Gold potatoes, peeled and sliced 1/4-inch thick
- 1 large yellow onion, sliced
- 3 tbsp butter (or olive oil)
- 3 garlic cloves, minced (optional)
- 1 tsp salt (or to taste)
- 1/2 tsp black pepper
- 1/2 tsp paprika (optional)
- Fresh parsley for garnish (optional)



DIRECTIONS

1. **Prepare the Potatoes:** Peel and slice potatoes about 1/4-inch thick. Slice the onion.
2. **Heat the Butter:** In a large skillet over medium heat, add the butter and let it melt.
3. **Cook the Potatoes:** Add the sliced potatoes in an even layer. Cook for 8–10 minutes, turning occasionally.
4. **Add the Onions:** Add the sliced onions and continue cooking, stirring occasionally, until the potatoes are golden and tender, about 10–12 minutes.
5. **Add Garlic:** Stir in the minced garlic and cook for 1–2 minutes until fragrant.
6. **Season:** Sprinkle with salt, black pepper, and paprika (if using).
7. **Finish:** Give everything a good toss and cook for another 2–3 minutes until nicely golden and crispy.
8. **Serve:** Garnish with fresh parsley, if desired, and enjoy!

BUBBIE'S TIP:

For extra crispy potatoes, let them cook undisturbed for a few minutes before turning!

PERFECT WITH:

- Grilled chicken or steak
- BBQ and cookouts
- Pork chops
- Holiday meals
- Any family dinner!



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