

# Mom's Grilled Potatoes



Mother's day is next week! To celebrate, I'm featuring one of my mom's recipes. She doesn't love to cook, but she definitely has a few out of this world recipes in her arsenal. I think every family has that one legendary recipe that everyone goes crazy for. In mine, it's my mom's grilled potatoes. They are the perfect comfort food- crispy, buttery, flavorful, and absolutely delectable. No matter how many she makes, it's never enough, and there are never, ever leftovers.

I have modified her recipe only very slightly- she cooks hers in a foil pan, but I use a cast iron skillet for maximum crispiness. If you have a cast iron skillet or Dutch oven, this is definitely the time to use it! If you don't, trust me, these are going to taste great no matter what you cook them in. I also use shallots instead of onion- I just like

their flavor more than onion.

These potatoes can be made in the oven, under the broiler too. I've never made them that way but I would imagine the cooking time would be about the same.

We have eaten these as a side dish with just about every kind of entree. They go with everything!

Happy Mother's Day to all the moms out there!



*My mom and me!*

### Mom's Grilled Potatoes

- 3 lbs potatoes, sliced into 1/4-1/8 inch thick slices
- 1 small yellow onion or shallot, chopped
- salt and pepper to taste
- 3 T butter, chopped into 1-inch cubes (may add more to taste)
- chopped fresh parsley, for garnish

Place potatoes and onion in skillet and stir to combine. Sprinkle with salt and pepper. Place butter cubes on top of potato mixture, evenly distributing throughout the skillet. Top with parsley. Grill over high heat, stirring every 10 minutes, for 35 minutes or until potatoes are tender inside

but crisp and golden on the outside.