

## Side Dish

---

# Potatoes O'Brien

Ruth Bakalar

The Complete Potato Cookbook

**2 tablespoons butter**

**1 small onion, diced**

**1 small green pepper, diced**

**1 can (8 oz) diced pimientos, drained**

**4 tablespoons cooking oil**

**2 pounds ( 6 medium) potatoes, peeled and diced**

**salt and pepper to taste**

Melt butter in a saucepan. Saute' onion and pepper until onion is translucent. Add pimientos; set aside.

In a 10-inch skillet, cook potatoes until brown and tender; drain. Salt potatoes lightly and add onion mixture to skillet; toss well and cook for 2 minutes. Add salt and pepper to taste.

Serve very hot.

---

Per Serving (excluding unknown items): 952 Calories; 78g Fat (71.9% calories from fat); 8g Protein; 61g Carbohydrate; 8g Dietary Fiber; 62mg Cholesterol; 254mg Sodium. Exchanges: 3 Grain(Starch); 3 Vegetable; 15 1/2 Fat.