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*Potatoes Lyonnaise*

- \* 8 potatoes
- \* 1 ½ oz butter Fried Onions (see separate Fried Onion recipe)
- \* Salt and Pepper

1. Cut into round slices eight boiled potatoes
2. Place the cut potatoes in a frying-pan with an ounce and a half of butter and the round slices of a fried onion (see recipe below)
3. Add a pinch each of salt and pepper.
4. Cook for six minutes, or until they become well browned, tossing them throughout cooking.
5. Sprinkle over with a small quantity of chopped parsley, and serve.

*Courtesy Rufus Estes, "Good Things to Eat"*

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