

ChefD's Home Fries

What do you get when you mix potatoes with bacon and onions?
Home Fries with a wow factor!

Ingredients for ChefD's Home Fries:

- 3 large white [potatoes](#) washed and grated.
- 1 onion, finely diced
- $\frac{1}{2}$ [red pepper](#) finely diced
- $\frac{1}{4}$ cup diced bacon
- 2 tbsp extra virgin olive oil
- Salt and pepper to taste

Instructions for ChefD's Home Fries:

1. In a large colander rinse grated potatoes about 1-1/2 minutes, let air dry 5 minutes. This prevents them from going black and having too much starch.
2. In a large non-stick fry pan over med/high heat, warm oil and add, onions. Peppers, and bacon sauté for 2 minutes
3. Add potatoes and season with salt and pepper, continue to fry for 5-7 minutes or until golden brown.

This recipe is amazing with the Schnitzel and Cabbage! Enjoy!