

## **GERMAN POTATOES RECIPE (MiMi's Recipe)**

**1/2 cup organic yellow onion chopped**

**1/2 LB central market black pepper bacon chopped**

**2-3 medium organic potatoes chopped or sliced as desired**

**Seasonings: Sea Salt, Cracked Black Pepper, and Garlic Powder**

**Sauté bacon on medium heat in stainless steel pan or green life pan until slightly browned and season to taste. Add onion and sauté until bacon is further browned and onion is al dente and season to taste. Add potatoes and stir until potatoes are coated with bacon grease and season to taste. Let cook for about 5-10 minutes, add about 1/8 to 1/4 cup of filtered water, then add lid to let simmer stirring occasionally until potatoes are tender as desired. The potatoes may even get brown and crispy if you like. *I love it like that!***

*Just a tip: Depending on the bacon you use, sometimes I prefer to add a little extra bacon grease or olive oil as needed for better sautéing.*