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Easy Like Sunday Mornin' Homefries

Grapeseed Oils are revered for their very high smoke point (485° F) which makes them perfect for frying; their delicate taste enhances the flavor of foods without overpowering them.

You Will Need:

- 4 large Yukon Gold potatoes
(or 6 medium potatoes)
- ½ White Onion, diced
- 1/3 Cup Delavignes Grapeseed Oil
- ½ teaspoon Seasoning Salt,
(more or less to taste)

Instructions:

Scrub and peel the potatoes, dice into 1-inch cubes. As you go, place the potatoes in a large pot of cold water to keep them from oxidizing. Be sure there is just enough water in the pot to cover the potatoes, then bring the pot of water to a boil over high heat. Reduce heat and simmer until fork tender—this will only take a few minutes, so check often. Carefully pour into large colander and drain well! While the potatoes are draining turn an extra-large frying pan or cast-iron skillet on medium-high. Heat 1/3 C Delavignes Grapeseed Oil and add the diced onion. Saute 4 - 5 minutes; add the potatoes and seasoning salt. Stir well and often to ensure even browning, for approximately 7 minutes. Serve with your favorite breakfast!

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