

Crispy Fried Potatoes with Cornmeal



Ingredients

- Potatoes
- Corn meal
- Salt
- Cumin
- Pepper
- Chili Powder
- Vinegar
- Olive Oil

Instructions

The potatoes are partially cooked. This can conveniently be accomplished by placing them in a crock-pot for about an hour and a half with the temperature set on low. Cut the potatoes into small cubes, about ½ inches in size. You can try different sizes if you like.

Place the potatoes into a large bowl. Add seasonings to taste, then add enough vinegar to moisten all the potatoes. Let it sit for 15 or 20 minutes to allow the vinegar to soak in. After soaking the potatoes, add enough oil to the bowl to cover all the potatoes. Add enough corn meal to cover all the potatoes and to soak up all the liquid.

In a hot cast iron frying pan, add more olive oil, then press the potatoes into the frying pan. Ideally, there should be enough space in the frying pan so that most of the potatoes are contacting the hot surface of the frying pan.

Cover the potatoes and cook for three minutes. After three minutes, turn the potatoes over. The corn meal ought to be golden browned. At this point, you can add other ingredients, including peppers or zucchini. Spread these vegetables on top of the potatoes that have just been turned over. Cover the frying pan, and let it cook for another two minutes. After two minutes, stir the potato mixture and add faster cooking ingredients, like onions and mushrooms. Turn the heat down, cover with a lid and let it cook for a few more minutes to cook the onions or mushrooms.

Serve hot with grated cheddar cheese, hot sauce, or any topping you prefer, with a fried egg and roll.