

Cottage-Fried New Potatoes

Amount	Measure	Ingredient - Preparation Method
6	tablespoons	butter
2	pounds	new potato - cut into wedges
1/2	teaspoon	salt
1/4	teaspoon	garlic powder
1/4	teaspoon	freshly ground black pepper
1	large	onion - chopped
1	medium	red pepper - chopped

Divide butter and melt into 2 large skillets. Place half of the potatoes in each skillet. In each skillet sprinkle half of the salt, garlic powder and black pepper. Cook, covered, over medium heat for 8 minutes. Add half of the onion and red pepper to each skillet. Cook, uncovered, for 8 to 10 minutes more, turning frequently.