

Kartofler (Danish-Style Potatoes)

Ingredients:

6 large potatoes
1/2 cup butter
1 large onion, sliced
1 **tablespoon** granulated sugar
1 tablespoon vinegar
1 teaspoon salt
Dash of white pepper

Directions:

Day 1

Wash potatoes. Place potatoes in a large pot cover with water and boil potatoes till fork tender, about 15-20 minutes. Drain potatoes in a colander and run cold water over them to cool. Peel and slice potatoes into 1/4-inch thick slices. Refrigerate.

Day 2

Melt butter in frying **pan**. Add onions and sauté for 5 minutes, stirring occasionally. Add potatoes. Sauté for 5 minutes, turning potatoes to brown both sides.

Add remaining ingredients. Cook for 5 minutes longer.

Yields: 12 servings.

