

## Side Dish

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# Potatoes Landaise

Ruth Bakalar

The Complete Potato Cookbook

**4 tablespoons cooking oil**

**1 large onion**, diced

**1/2 pound cooked ham (thick slice), diced**

**2 pounds (6 medium) potatoes, peeled and diced**

**salt and pepper to taste**

**1 clove garlic, chopped fine**

**chopped parsley for garnish**

Heat oil in skillet over medium-high heat.

Place onion and ham in skillet and saute' until onion is golden.

Place potatoes in skillet and stir to coat well with ham mixture. Add salt and pepper to taste.

Simmer, covered, for 20 minutes until potatoes are tender, stirring occasionally. Do not allow the mixture to become too dry; add additional oil, if necessary.

When potatoes are tender, add garlic and mix with potatoes.

Place potato mixture in a serving bowl and sprinkle with parsley.

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Per Serving (excluding unknown items): 679 Calories; 55g Fat (71.1% calories from fat); 5g Protein; 45g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 15mg Sodium. Exchanges: 3 Grain(Starch); 0 Vegetable; 11 Fat.