

Boiled Potatoes, Onion Dressing

- 4 Cupfuls of Potatoes Pared and Cut
- 1 Cupful of Chopped Onions
- 1 Tablespoonful of Drippings or Oil
- 1 Cupful of Milk
- 1 Teaspoonful of Salt
- 1 Tablespoonful of Chopped Parsley or Celery Top
- A Dash of White Pepper

CUT the potatoes into quarters lengthwise; boil until tender; drain, dust with salt. Put on a platter, cover with onion sauce, sprinkle with parsley, and dust with paprika.

Sauce: Fry the drippings and onion until light yellow, shaking the pan and stirring constantly; add the milk, salt and pepper, and boil for three minutes; pour over the potatoes.