

## Cottage Potatoes

4 Large Potatoes  
Salt and Pepper

Drippings  
1 Egg Yolk

Bread-crumbs

**W**ASH the potatoes and pare them. Put them on to boil and when half done, cut them in thin slices, dip them in the well-beaten yolk, to which has been added pepper and salt to taste, roll them in bread-crumbs and fry them a light brown in some good drippings.