

Hashed Brown Potatoes



(with or without green peppers)

Delicious either way and you can fry them to a lovely golden brown in Crisco without smoke or scorching.

6 medium-size cold boiled potatoes 3 raw green peppers
Salt and pepper Crisco

Chop potatoes fine, season with salt and pepper. Remove seeds and stems from peppers. Wash, drain and chop fine. Mix with potatoes. Put in enough Crisco to completely cover the bottom of the frying pan. Heat slowly. When hot add potatoes and cook slowly, stirring occasionally with a fork. When partly brown fold into omelet shape in one side of the frying pan. Fry until a rich brown. Turn out on platter, keeping the omelet shape.