

Potatoes With Bacon Curls

- ¼ Pound of Very Thinly Sliced Bacon
- 4 Cupfuls of Boiled and Chopped Potatoes
- 1 Cupful of Cold Milk
- 2 Teaspoonfuls of Salt
- A Little Pepper
- 1 Tablespoonful of Chopped Parsley

FRY the bacon; remove from the pan; add the potatoes to one tablespoonful of the bacon drippings, and fry quickly, turning all the time; add a little cold milk from time to time until you have used the cupful; stir the potatoes constantly until brown but not hard; add the salt and pepper. When nice and brown shape like omelet; turn out on a dish, lay bacon over the top, and sprinkle with parsley. This is very attractive and satisfying.