

Soused Potatoes

24 Small New Potatoes	1 Lemon	
1 Large Onion	6 Tablespoonfuls	Hot
Salt and Pepper	Water	

WASH the potatoes well but do not pare them. Boil them until done; remove them from the fire before their skins break open. Peel and put in a large dish. Make a sauce of the onion sliced very thin, the juice of the lemon, salt and pepper to taste, and hot water. Some chopped green pepper may be added. Stir this mixture well and throw over the potatoes. Let them stand at least an hour and stir once in a while. Serve when quite cold.