

Stewed Potatoes A La Southern.

These potatoes are amazingly good served with pork chops or roast.

One dessert spoon butter, 1 dessert spoon lard or other fat, 1 dessert spoon flour, 1 medium sized onion, 4 cups diced raw potatoes, 1 teaspoon salt, 1-4 teaspoon white pepper, parsley, pimento.

Melt butter and other fat in a sauce pan. Stir in flour. When mixture is perfectly smooth add onion finely minced. Add potatoes, salt and pepper and enough boiling water to prevent potatoes from burning but not enough to cover them. It will take about 1 cup. Cover sauce pan closely and cook 20 minutes. At the end of this time the potatoes should be tender and water absorbed. Serve in a hot dish and garnish with snips of pimento and minced parsley.