

Simple Potato Fry

by Anand Lila devi dasi



*"Krishna is very kind.
Therefore, He has given us
his remnants of food stuff"*

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Ingredients

- Large potatoes, peeled and cut into 1-inch cubes..... 3
- Ghee..... 4-5 Tbsp
- Salt..... ½ Tsp
- Freshly ground black pepper..... 1 Tsp
- Fresh lemon juice 3 Tsp

Preparation :

- 1) Heat the ghee in a large pan over moderate heat, when it's hot, add the potatoes. Stirring occasionally, fry the potatoes until they turn deep golden brown in color, crispy and soak up all of the ghee from the pan. Add the salt and reduce the heat to very low for 1 minute. Take off from the heat.
- 2) Transfer the potatoes to a bowl. Toss with the black pepper and lemon juice. You can adjust the quantity of lemon juice according to the sour taste desired. Serve hot.

Serves : Four-Five