

Potato Cake

1 1/2 lbs. potatoes, diced

3 tablespoons butter

2 tablespoons vegetable oil

3 green onions, minced

salt & pepper, to taste

Boil potatoes until tender, drain. Melt butter and oil together in an iron skillet. Mix in potatoes, onion, and salt & pepper. Press potatoes into pan, crushing them slightly. Bake in oven for about 20 minutes or until the edges are browned and pulled away from the pan edges slightly. Once cooked, run spatula around edges and underneath as much as necessary to loosen from pan. Place serving plate over top of skillet and invert to remove cake from pan. Cut into wedges and serve.

This recipe can easily be transformed using herbs and seasonings.

The original recipe idea is from Everyday Food, issue #1