



Schiltz Goose Farms: America's Leading Producer of Geese and Fine Geese Products!

Fried Potatoes

Recipe by Chef Jeffrey Trujillo
Tweeds Restaurant and Buffalo Bar, Riverhead, NY

Ingredients
8 lg Leftover Baked Potatoes
1 med Spanish Onion – finely diced
6 tbsp Rendered Goose Fat
Salt and Pepper to taste

In a 12” Teflon pan, heat goose fat until smoking hot.

Carefully place potatoes in pan and quickly add onion. Let sit in pan 1 minute then turn with a non-scratching spatula. Repeat this 3 to 4 times until the onion is soft and potatoes are crisp. Some potatoes will be soft and some will be crisp.

Salt and pepper to taste then serve. An excellent use for leftover potatoes.

Notes:

Additional Recipes: www.gooseproducts.com