

## Peter's Ukrainian Potatoes

A while back I wrote a song called "My People". The refrain was "...my people are built low to the ground for picking potatoes...". This is not only a fact, but an attitude! We're happiest when we're knee deep in black, fertile soil. We thrive in dark, dank places. Tubular Bliss! We even look like potatoes. Russets, Yukon Golds, Reds... but more often we tend to look like those good old Idaho bakers. You know the kind; big, lumpy and knobby.

Since we Ukrainians have such an affinity toward potatoes, it only stands to reason that we know how to cook them! This is my recipe for a great side dish, although they could easily be the main event. Hunker down and take a ride on the spud-nik.

### Ingredients

- 8 medium sized Yukon Gold potatoes (peeled)
- 1 large onion (finely diced)
- 4 to 6 cloves garlic (peeled and finely diced)
- (optional) chopped cilantro, or chives, or parsley, or dill
- 1/4 cup olive oil
- 3/4 of a stick of butter
- salt and pepper to taste

Cover potatoes with water in cooking pot. Bring to a boil, then reduce heat to a slow boil. Cook potatoes until done (when they can easily be pierced with a fork or a knife). I usually cook the potatoes whole to retain more flavor. When done, drain the water and slice potatoes into smaller pieces (1" to 2" pieces).

While the potatoes are boiling, heat the olive oil in a skillet over very low heat. Add butter, and let melt, being careful not to let it burn. When butter is melted, add onions. Saute onions for a few minutes, then add garlic. Sprinkle a little salt over the onions and garlic. Saute until onions are clear. You can keep this on very low heat until potatoes are done, if you stir occasionally.

When potatoes have been drained and chopped, add the oil, butter, onion and garlic mixture along with a little salt and pepper. and mix thoroughly with potatoes. If you want, you can add chopped cilantro, parsley, chives or dill at this point. Serve while still hot.