

Wagner Farms Recipes:

**Ron's Potato Dish**: Is a potato dish combining a combination of potatoes, onions, leeks and fresh garlic together and spicing it up with a combinations of herbs which make your mouth water and ask for more.

**Ingredients:**

Potatoes 3-5 good size peeled, Yukon golds are BEST thinly sliced on grater or by knife  
Spanish Onion “more is better”  
Red Onion  
Leeks  
Garlic several cloves finely chopped or sliced

**Herbs:** use as needed or to your liking...

Parsley  
Thyme  
Oregano  
Sage  
Rosemary “optional”  
Salt  
Black pepper

**Directions:**

Start by preheating a large 10” -12” frying pan add enough oil of your liking to coat the bottom and items as added to the mix. We prefer vegetable oil.

Start by adding fresh garlic to the hot oil, allow to infuse into the oil for several minutes before adding next items. Garlic will caramelize. Add onions and leeks stir into oil and coat nicely to prevent burning. Add thinly sliced potatoes to the pan, again stirring into the mix, make sure enough oil is in the pan. Cover pan with lid and allow to steam and cook for 15-25minutes or until everything has become soft to touch of a fork. Stir every 5 minutes or as needed. Careful not to breakup potatoes.

After items have become soft, remove lid add fresh or dried herbs and spices and brown in pan until it has turned to a nice golden brown or to your liking.