

Camp Potatoes

What you'll need:

- Russet potatoes
- An onion (I use a whole yellow onion, white or red work too)
- Olive oil
- Butter
- Garlic
- Steak seasoning (or coarse salt, pepper, garlic powder, onion powder minimum, paprika, oregano optional)
- Optional: pre-cooked meat of your choice (sausage, bratwurst, spam)

Time: 30 minutes

One of my favorite meals while out camping is pan roasted potatoes with onions, however it's also a hit at home. This bad boy is crazy easy and always tastes amazing.

Step 1: Dicing up the potatoes – I would take 2 large russet potatoes, wash them in the sink, then dice them up into about half inch chunks (it doesn't need to be exact, just in the ballpark). Some people peel the potatoes beforehand, I don't because I don't care. Toss them into a bowl.

Step 2: Season the potatoes. If you have a steak seasoning, lightly season one side of the bowl of potatoes, then mix well. I usually do a second coating after the mix, then mix again. If you're applying your

own spices, I do a 1 to 1 ratio for everything – get a small bowl, 1 teaspoon of coarse salt, 1 teaspoon of black pepper, same with onion and garlic powder and whatever else spices you want. Mix that up together and add a pinch at a time to the potatoes before mixing. Go easy on the spices, you can add more when it's done if it's not enough.

Step 3: Get a tablespoon or two of butter and put it in a frying pan, and onto the stove at a medium heat. Once the butter has started melting, I usually mix in about a half a tablespoon of olive oil.

Step 4: Mince as much garlic as you want and add it to the butter. I usually give it about 30 seconds with just the melted butter and garlic, then add the potatoes. Mix well so all the potatoes are covered. You'll want to stir the potatoes up about every 3-5 minutes.

Step 5: While the potatoes are cooking up, dice up an entire onion (unless you don't want it to be oniony, do half an onion). Set the onion aside. I prefer big chunks of onion, dealer's choice on size though.

Step 6: You'll want to poke at the potatoes after about 15 minutes with a fork – If they are still firm, try again in 5 minutes. If they are starting to get soft, add in the onions. Mix in the onion and any optional pre-cooked meat. Mix up every couple minutes. After about 5 minutes, take off the stove, serve and enjoy.

Step 7: Clean up after yourself – your wife isn't your mother.