

## Vegetables

Potato

### Potatoes- in- the- Oven

So easy to make and better for you then potato chips. We often make them when we have hamburgers or hot dogs.

8 medium potatoes

butter

salt



Peel and cut potatoes length wise about 1/4 inch thick.

Place on top oven rack of pre-heated 400 degree oven.

Bake 30 to 40 minutes or until golden brown.

Remove potato slices and split with fork.

Dab with butter and salt.

Serve immediately.

Yield: 4 servings.

NOTE: This recipe goes back to the depression of the 1930's. Wally's mother, Elsie, only had potatoes to serve her family of nine children. She tried many different ways of preparing potatoes. This simple process of slicing and baking the potatoes became a big hit. The Potatoes-in-the-Oven has been a family favorite ever since.