

With the best recommendations
Ferndale Guesthouse & Restaurant
Keel, Achill Island, co. Mayo

Crumbled Potatoes

for 4 people

Ingredients

- *2kg of (salad potatoes)*
- *4 tablespoons of self-raising flour*
- *1 teaspoon fo salt*

Boil the potatoes until soft but no mushy. After boiling rinse them in very cold water, which will make the peeling easier. Let them cool down until you can handle them, then peel the potatoes. After peeling the potatoes grate them in to a bowl, add the flour and salt and mix well. Always try not tu mush the potatoes.

Heat up some sunflower oil or similar in a big frying pan that will hold the whole quantity of potatoes. (If you do not have such a pan, you will have to do the following in two runs.) You can test the right heat of the oil, with a little of the mixture. If it browns fast, reduce to medium and ad the whole mixture into the pan.

Stir and mix it constantly until the mixture forms golden brown crumbles. The dish is ready to serve, when there are no sticky bits left.