



Potato Farls

Bring smiles to the table at your next meal by serving this Irish comfort-food favorite as a sidedish.

Ingredients

1¼ pounds potatoes, peeled and halved

1 cup flour

2 T. butter, melted

1/2 tsp. salt

2 T. vegetable oil

Preparation

Place potatoes in a large saucepan and cover with cold water. Bring to a boil over high heat; reduce heat and simmer, covered, 20 to 30 minutes or until potatoes are fork-tender. Drain well and return to saucepan over low heat; allow to steam for approximately 1 minute. Remove from heat.

Add butter, and use a hand masher to mash potatoes well, but do not beat or over-mash, as this will cause the potatoes to become gluey. Stir flour and salt into potato mixture until just combined. Gather mixture into a ball and turn onto a lightly floured surface. Knead lightly until smooth.

Divide dough in half. Roll out one half into an 8-inch circle, about 1/4-inch thick. Cut into quarters. Repeat with second half. In a large nonstick skillet, heat oil over medium-high heat. Working in batches and adding more oil in 1/2-tablespoon increments as necessary, fry dough quarters 2 minutes on each side or until golden brown. Serve warm.

Makes 8 appetizers or 4 side-dish servings.