

Stovies (Scottish Skillet Potatoes)

2 T. butter
6 medium potatoes, thinly sliced (about 4 cups)
2 medium onions, sliced
1 ½ t. salt
¼ t. pepper
¼ c. snipped parsley
¾ c. water

Heat butter in 10-inch skillet until hot. Layer half of each of the potato and onion slices in skillet. Sprinkle with half each of the salt, pepper and parsley. Repeat. Add water, cover and simmer over low heat until potatoes are tender and liquid is absorbed (about 30 minutes). Add water if necessary. Serve with a hearty, manly slab of meat.