



**Tools**

**Locations**

**Plate/Store**

<b>Yield</b>	2	lbs	<b>Prep</b>
<b>Portion</b>	4	ounces	<b>Cook</b>
<b>Num Portions</b>	8		<b>Finish</b>
			<b>Shelf</b>

**Ingredients**

2	lbs	1/2 " dice yukon gold potatoes blanched
8	ounces	julienne red onion
2	ounces	canola/olive oil mix
1	oz	unsalted butter
	to taste	salt
	to taste	black ground pepper

**Procedure:**

1. In a saute pan, heat the oil and butter. Add the onions and saute till translucent.
2. Add the potatoes and continue to cook until they are golden brown on all sides.
3. When cooked completely and evenly browned, season with salt and pepper.