



## O'Brien Potatoes

6 large white potatoes  
4 bacon strips  
1 medium white onion, coarsely chopped  
1 medium red bell pepper, diced  
1 medium green bell pepper, diced  
2 tablespoons minced chives

- Peel the potatoes and cook in salted water until you can insert a paring knife half way through the potatoes, about 20 minutes. Do not overcook them! Drain them, cool them until safe to handle and cut them into medium dice.
- Cook the bacon in a skillet. Remove from skillet when crisp and drain onto paper towels. Break up into pieces when cool.
- Add the onions to the bacon fat and sauté for five minutes, stirring occasionally, until soft and translucent.
- Add the peppers and cook for another three minutes until softened. Lift the veggies from the pan with a slotted spoon allowing the fat to drip back into the pan.
- Add the diced potatoes in a single layer, working in batches if necessary, until potatoes are browned.
- Add the onions, peppers and bacon. Season with salt and pepper. Add the chives. Serve hot.