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NEW POTATOES FRIED IN LARD

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- 5-6 dozen new potatoes
- ½ lb. lard
- Salt and pepper to taste

Wash and dry, but do not peel, the potatoes. Melt lard in a high-sided enameled iron casserole or large skillet with a lid. When the lard shimmers, add the tiny potatoes, cover and turn down the heat. Cook for about 40 minutes, occasionally shaking casserole or stirring the contents to evenly cook the potatoes. The potatoes are done with they are brown and soft; salt and pepper to taste. If desired, drain on a paper towel before serving.