

## Southern Fried Taters & Onions: A Crispy, Comforting Classic

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**TIME**  
**10 mins**

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**ChefManiac**

### INGREDIENTS

- 5-6 medium potatoes, peeled and diced
- ... cup oil (vegetable, bacon grease, or butter)
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 onion, diced
- 1 tablespoon minced garlic

#### Step-by-Step Instructions:

##### 1. Prep the Ingredients:

- Peel and dice the potatoes into even-sized cubes.
- Dice the onion and mince the garlic.

##### 2. Heat the Oil:

- In a large cast-iron skillet or frying pan, heat ... cup oil over medium heat.
- Once hot, add the diced potatoes and spread them out evenly.

##### 3. Add the Onions & Garlic:

- Sprinkle the onions, garlic, salt, and black pepper over the potatoes.
- Stir everything together to coat the potatoes in oil and seasoning.

##### 4. Cook Covered for 25 Minutes:

- Cover the skillet with a lid and let the potatoes cook for 25 minutes, stirring every 5-7 minutes to prevent burning.

##### 5. Crisp Them Up:

- Remove the lid and turn up the heat to medium-high.

Continue cooking for 10-15 minutes, stirring occasionally, until the potatoes are golden brown and crispy.

#### 6. Drain & Serve:

Once done, scoop the potatoes onto a paper towel-lined plate to absorb any excess oil.

Serve hot and enjoy!

Pro Tips for Perfect Fried Taters & Onions:

Delicious Variations to Try:

**Cheesy Fried Taters ?** - Sprinkle shredded cheddar or parmesan over the potatoes in the last 5 minutes.

**Spicy Kick ?** - Add a pinch of cayenne pepper or red pepper flakes.

**Loaded Southern Taters ?** - Top with crispy bacon bits, green onions, and a dollop of sour cream.

**Smothered Potatoes ?** - Mix in sliced smoked sausage or ham for a heartier meal.

What to Serve with Fried Taters & Onions:

FAQs:

Why You Need to Try This Recipe:

## DIRECTIONS

1. **Prep the Ingredients:** Peel and dice the potatoes into even-sized cubes.
2. **Dice the onion and mince the garlic.**
3. **Heat the Oil:** In a large cast-iron skillet or frying pan, heat ... cup oil over medium heat.
4. **Once hot, add the diced potatoes and spread them out evenly.**
5. **? For extra flavor, use a mix of oil and bacon grease!**
6. **Add the Onions & Garlic:** Sprinkle the onions, garlic, salt, and black pepper over the potatoes.
7. **Stir everything together to coat the potatoes in oil and seasoning.**
8. **Cook Covered for 25 Minutes:** Cover the skillet with a lid and let the potatoes cook for 25 minutes, stirring every 5-7 minutes to prevent burning.
9. **? Covering the pan helps steam the potatoes, making them soft inside while crisping up the outside later!**
10. **Crisp Them Up:** Remove the lid and turn up the heat to medium-high.
11. **Continue cooking for 10-15 minutes, stirring occasionally, until the potatoes are golden brown and crispy.**
12. **? Want extra crispy edges?** Let the potatoes sit undisturbed for a few minutes before stirring.
13. **Drain & Serve:** Once done, scoop the potatoes onto a paper towel-lined plate to absorb any excess oil.
14. **Serve hot and enjoy!**
15. **? Sprinkle with extra salt while they're still hot for the best flavor.**

16. Pro Tips for Perfect Fried Taters & Onions: ? Use the Right Potatoes - Russets give the crispiest texture, while Yukon Golds stay soft and buttery.? Try Cooking in Bacon Grease - It adds a smoky, rich flavor!? Use a Cast Iron Skillet - Helps create that perfect crispy crust.? Don't Over-Stir - Let the potatoes sit for a few minutes to get that golden crust.? Add Extra Garlic - If you love garlic, stir in an extra teaspoon at the end for an extra punch.
17. Delicious Variations to Try: Cheesy Fried Taters ? - Sprinkle shredded cheddar or parmesan over the potatoes in the last 5 minutes.
18. Spicy : Kick ? - Add a pinch of cayenne pepper or red pepper flakes.
19. Loaded : Southern Taters ? - Top with crispy bacon bits, green onions, and a dollop of sour cream.
20. Smothered : Potatoes ? - Mix in sliced smoked sausage or ham for a heartier meal.
21. What to Serve with Fried Taters & Onions: ? Fried Chicken - A classic Southern combo!? Smothered Pork Chops - The savory juices pair perfectly with the crispy potatoes.? Cornbread & Greens - A hearty, comforting meal.? Eggs & Biscuits - Perfect for a country-style breakfast.
22. FAQs: Q: Can I make this ahead of time?A: Fried taters are best fresh, but you can par-cook the potatoes, store them in the fridge, and finish frying when ready.
23. Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 3 days. Reheat in a skillet for the best texture.
24. Q: Can I use frozen potatoes?A: Yes! Just thaw them first and pat them dry to avoid excess moisture.
25. Q: Why are my potatoes soggy instead of crispy?A: Make sure the heat is high enough and don't overcrowd the pan-this traps steam and prevents crisping.

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