

# Potatoes and Shallots

**Category:** Indian

**Servings:** 4

**Rating:** 10

**Source:** Classic Indian Cooking

**Description:**

**Ingredients:**

- potato 2 medium baking
- vegetable oil 4 tablespoon
- shallot 1/2 cup finely chopped
- jalapeno pepper 2 minced
- kosher salt 1/2 teaspoon
- white pepper 1/4 teaspoon

**Instructions:**

Peel the potatoes and cut them into 1/2" strips, like french fries. Heat the oil over high heat and add the potatoes. Turn and toss to brown for approximately 5 minutes. Remove with a slotted spoon to a bowl and add the shallots and chilies and cook, constantly stirring, until the shallots are golden brown.

Return the potatoes and sprinkle with the salt. Sprinkle 1/4 cup of water over the mixture and cover. Reduce the heat to low and simmer for approximately 20minutes. Watch carefully and add water if the potatoes become too dry. Uncover and increase the heat to evaporate any liquid remaining.

Turn off the heat and sprinkle with pepper before serving.