

## POT ROASTED POTATOES

[www.MyMostRequestedRecipes.com](http://www.MyMostRequestedRecipes.com)

### Ingredients:

- 3 – 4 pounds of russet potatoes, cut into 1 – 1 1/2" cubes
- 1 onion, diced
- 2 tablespoons vegetable oil
- 3 – 4 carrots, grated
- 3 – 4 stalks of celery, diced
- 1 – 2 bay leaves
- 1 teaspoon garlic powder
- 1 teaspoon dried minced onion (optional)
- 1 teaspoon Lawry's season salt
- 1 carton chopped mushrooms or jar
- 1 teaspoon salt and pepper to taste
- 4 tablespoons of butter or margarine
- Fresh Dill, chopped

### Note:

I use fresh onion and mushrooms, but my mother's original recipe calls for minced onion and cans of mushrooms.

### Directions:

In a large pot, heat vegetable oil over medium heat. Add diced onion and cook until translucent. Peel and dice potatoes making sure that all are relatively the same size, and add them to the pot. Mix to coat all potatoes with the oil.

Add grated carrots, celery, bay leaves, garlic powder, dried onion, Lawry's season salt, salt and pepper. Add 1 cup of water, cover and cook over low heat stirring occasionally. When potatoes have turned to a golden color, add mushrooms, butter and chopped dill.

Serve alongside fish or meat.

