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▶▶ June 2014 ◀◀

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## Armenian Potatoes

- 1 1/2 Lbs large old potatoes
- 2 Large onions (cut in chunks)
- 1/4 Cup vegetable oil
- 3 Tbsp tomato paste (catsup as a sub)
- 1/2 Cup water
- 1 Tsp paprika
- 1 Tsp salt (or to taste)
- Pepper
- 1/2 Cup finely chopped fresh parsley

- 1) Wash and peel potatoes, cut potatoes and onions in chunks.
- 2) In a large bowl mix together the oil, tomato paste, water, salt, paprika, combine with potatoes.
- 3) Add onions, pepper to taste, parsley and toss to mix.
- 4) Bake in a covered dish in a preheated 325 degree oven for about 45 minutes or until potatoes are soft.

Makes 4-6 Servings

